

THE NATIONAL PROVISIONER

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TAX ON PHILIPPINE ARMY BEEF.

An interesting decision is to be made within the next few days by the Secretary of War in regard to the application of the new tariff legislation in the matter of imported beef bought for the use of the army in the Philippines. The new tariff act imposes a duty of \$1 per two hundred kilograms on beef and all manufactures of food from it. This is equivalent to about four-tenths of a cent per pound.

As all the fresh beef now furnished the army in the Philippines comes from Australia, and for the future, in view of the slight duty that has been put on it, will still come from there rather than from the United States, the new tax will simply have to be paid by the contractor. It is argued that it will be unfair for the government to place this tax on beef that is being furnished under existing contracts.

But under new contracts the tax will be added to the price of beef furnished the army in the islands, and the contractor will pay it. The tax is not likely to have effect on canned beef or food products made from beef and shipped to the islands from the United States. These go in free, as before, and as there is little competition from other sources of supply the trade will not be affected materially.

MARYLAND MEAT INSPECTION.

A commission appointed by Governor Crothers of Maryland has completed a draft of a meat inspection law which will be submitted to the next session of the State Legislature. The law is intended to co-operate with national inspection and cover the ground not touched by the Federal service.

The bill provides that cities and towns be allowed to elect whether they wish to adopt the provisions of the bill. In the event of adoption the meat slaughtered and dressed must have the stamp of the State Inspectors of Meats, certifying to its purity both before and after slaughter. The bill also provides for an appropriation of \$7,500 for the expenses of the commission, and also for a remission to the State of 20 per cent. of the maximum fee charged for the killing and dressing of animals used for food.

This charge by the State of 20 per cent. of the cost of slaughtering and dressing the cattle, according to the framers of the bill, would be very small to the cattle owner, but the revenue from this source would aid materially in enforcing the provisions of the abattoir measure. For cattle the charge would be 10 cents each, 7½ cents each for hogs and 2½ cents per head for calves, goats and sheep.

SETTLE PRESERVATIVE ISSUE Government Should Act on Food Convention Demand

The victory of Secretary Wilson and the Referee Board at the Convention of the Association of the State and National Food and Dairy Departments, held in Denver last week, would have been a notable one were it not so absurdly unnecessary.

Owing to the insistence of reputable and legitimate food manufacturers that the investigations into food preservatives made by Dr. Wiley were unscientific and erroneous, and because of the serious importance of the question, President Roosevelt decided to appoint a commission of the leading experts of the country to determine the exact facts with regard to the effect of modern food preservatives upon the human system. He was successful in securing the services of five of the best and most trustworthy experts among the scientific investigators. After a prolonged and thorough investigation upon the most approved lines, this board, which was absolutely unprejudiced, decided that benzoate of soda, the first of the preservatives to be investigated, is absolutely harmless in its effect upon the human system.

This was a direct reversal of Dr. Wiley, and owing to the character of the investigators and their tests, should have settled the question for all time. Dr. Wiley, however, has built up such a comprehensive press service that even the opinion of these five great men was not taken at its worth, because of the agitation of the Wileyites, and because of the misrepresentations of certain food manufacturers who do not use benzoate of soda, and who seek to build up business by slandering competitors.

How Many More Times?

Though the Referee Board was supposed to be a final court, the whole subject was again threshed out at the convention last week—and the delegates there have heretofore been strong adherents of Dr. Wiley. After hearing both sides of the question from the Referee Board and its opponents the convention decided again in favor of benzoate of soda and against Dr. Wiley. It is not known how many more times Dr. Wiley will have to be told that he was wrong on benzoate of soda, but in the interest of a long-suffering public it is to be hoped that we will hear no more of it.

Not only did the convention reverse Dr. Wiley on benzoate of soda, but in a formal

resolution it requested the President of the United States and the Secretary of Agriculture TO INVESTIGATE ALL OTHER PRESERVATIVES ALONG THE BROAD-EST LINES. In view of the benzoate decision of Dr. Wiley and many other similar very serious mistakes, the resolution is to the point, and its spirit should be carried out fully. If Dr. Wiley has made so many errors, as has been proved by reversals from higher and more competent authorities, it is only good reasoning to suppose that he has made similar errors in regard to borax and all of the other preservatives upon which he has placed a ban.

It Is Up to Secretary Wilson.

It is difficult to see how Secretary Wilson can do otherwise than to order a re-investigation of all the preservatives at issue, in view of the resolutions passed by the convention, because of the urgent and frequent requests from legitimate and honorable food manufacturers that all of these preservatives should be investigated as well as benzoate of soda, sulphur, etc.

The claim made by interested food manufacturers that it is not necessary to use this or that preservative, because they themselves do not use it, should not be permitted to clog the issue. If any effective preservative is harmless its use should be allowed, regardless of whether certain other concerns use it, for it is a help to humanity to know that there are preservatives harmless in their effect pathologically, but which will give us food in fresh and nutritious condition, and with good keeping qualities.

Some of the manufacturers who do not use benzoate of soda, for instance, advertise that they do not use "preservatives or chemicals." They do, every one of them, and they use preservatives which any competent authority will say are injurious to the human system. They use three times as much acetic acid in their vinegar as is necessary, and pure acetic acid will almost burn a hole through armor plate.

These manufacturers claim also that benzoate of soda and other preservatives will hide decay in foods, and they give the picturesque name of "medicated garbage" to the products of their competitors, though it has been proved that the preservative they themselves use (acetic acid) is about the only one that will make "medicated garbage"

possible—benzoate of soda or borax will not. These statements are promulgated by them for the sole purpose of putting their own particular competitors out of business.

Secretary Wilson has won fight after fight against fake chemists and fake manufacturers, and with the support that he has now received from the Referee Board and the State Boards, it is hoped that he will go into the whole question of food preservatives and settle all of them for all time.

URGES LOCAL MEAT INSPECTION.

At the recent Denver food convention a paper was read by Miss Alice Lakey of the National Consumers' League on the subject of meat inspection by States, cities and other local authorities, in co-operation with the Federal meat inspection system, and to cover ground not coming within the authority of the Federal inspection. Miss Lakey said among other things:

"Meat inspection is more necessary for the consumer than is the appropriation of large sums of money to provide good roads for the automobiles. Many States provide the latter and not the former. We should not cease in our demands until laws are enacted in every State whereby Federal inspectors may have the co-operation of State inspectors. Each State should enact stringent slaughterhouse and meat inspection laws, with a sufficient appropriation to ensure that competent inspectors may be provided and that the law may be enforced, not merely remain a law on the statute books.

"The Bureau of Animal Industry continually urges this co-operation on the part of the States. Until we have this legislation consumers have no protection against the dangers of eating diseased meat or meat from animals killed in filthy, unsanitary slaughterhouses, except in those few States that have already enacted protective laws. Pennsylvania was the first State to provide a complete meat inspection law, although Montana and a few other States have enacted some legislation on similar lines. Cleveland is one of the few cities that has efficient municipal meat inspection.

"Several of the States have curious meat laws. Maryland provides (in Chapter 69, Section 55a) as follows: 'No person shall kill for human food or shall carry or offer to carry to any butcher at any slaughterhouse any animal that is so far disabled by sickness as to be unable to walk.'

"In Florida (Chapter 5,665, page 162) Section 1 reads: 'It is unlawful to kill for any purposes and bull, steer, cow, heifer, yearling, or calf without inspection by a regularly appointed inspector, except as provided in Section 2.'

"Section 2 then undoes all the force of the statute by declaring that 'the butchering of any such animal by the owner, his or her agent, if killed in the presence of one or more reputable witnesses shall not be unlawful.'

In order to correct the abuses that arise in many instances when animals killed for food on a farm are, according to the terms of the Federal law, exempt from inspection, it is proposed that county slaughterhouses should be provided where farmers could drive their animals that were to be slaughtered. At these places inspection could be made and meat from such slaughterhouses could be properly tagged to show that it had been inspected.

"While it is not supposed that this system could be followed in all cases, it is thought that in time consumers would learn to demand the meat with the tag on it, just as they now demand the Federal inspection mark. Farmers would thus find that meat so marked had a special value and so would finally be willing to take the extra trouble to drive their animals to such slaughterhouses. Inspection of animals slaughtered at these country establishments would be protection to consumers from the danger of eating meat from diseased animals slaughtered on a farm.

"In a letter Dr. Melvin states that no meat should be permitted to be sold in any community that has not been subject to competent inspection. Animals slaughtered by farmers on a farm should be brought to some definite place where a fixed hour could be set for their inspection. They should be so slaughtered that the principal viscera will remain attached to the carcass and make a fairly efficient post-mortem inspection possible.

"Mr. Reynolds would have all establishments inspected where fowls, birds, geese, ducks, etc., are kept in cold storage. The date of placing this poultry or game in cold storage should be placed on an undetachable label together with a stamp to indicate that they have been inspected and passed. There should be a time limit for such storage and all animals kept beyond that time should be destroyed by an appointed inspector. Dr. Wiley suggests that in this regulation should also be incorporated one that would apply to fish and eggs. The temperature as to which the articles of food are to be kept in cold storage is also an item to be considered."

THE BRITISH MEAT SUPPLY.

The efforts of British meat importers to render themselves more independent of the American source of supply are thus referred to in a report sent by Consul-General John L. Griffiths while at Liverpool:

"It is believed in England that the United States eventually will have very little beef for export in consequence of the increasing home consumption, and that England will become more dependent on the Argentine and the Australian and New Zealand supplies. At present, however, it is principally mutton that comes from the two last-named countries.

"An effort is being made to induce the British minister of agriculture to remove the embargo upon live animals from the Argentine, in order to secure a further supply of fresh beef from that source. The Liverpool Chamber of Commerce is taking an active and conspicuous part in this agitation. The matter, it is stated, will be brought forward at the annual meeting soon to be held, of the Foreign Cattle Dealers Association of Great Britain. The Mersey Docks and Harbor Board has addressed a letter to the local chamber of commerce stating its interest in the question and expressing its desire to assist in securing the removal of the embargo.

"While some apprehension has been excited here by the reported efforts of American firms to control the Argentine supply of meat, it is thought that a sufficient number of independent companies in the Argentine, representing English and Argentine capital and controlling large sources of meat supply, will refuse to dispose of their holdings, and that a healthy competition is thereby insured.

"The importance of the Argentine meat supply is shown by the imports into England in 1907 (the official figures for 1908 have not been published), which in fresh beef amounted in value to \$20,938,206, and in fresh mutton to \$11,472,345. Since 1903 there does not appear to have been any importations from Argentina of live cattle or of live sheep and lambs. A systematic endeavor is now being made to obtain the meat supply, including live cattle and sheep, for this country more and more from Argentina and countries other than the United States. The high price asked for American beef has given a great stimulus to this movement."

A NELSON MORRIS MEMORIAL.

Chicago is to have an institution for medical research similar to that founded within recent years in New York by John D. Rockefeller. The new institution is the gift of Mrs. Nelson Morris, widow of the packer, and the sum of \$250,000 which is needed for the erection and complete furnishing of the hospital, has been given by her as a memorial to her husband. It will be known as the Nelson Morris Memorial Institute of Medical Research, and will be connected with the Michael Reese Hospital.

Mrs. Morris has been in Europe all summer and will not return until the latter part of September. At that time the plans for the new building will be ready for her inspection, and work will be begun as soon as these plans have Mrs. Morris' approval. It is hoped the building will be ready for occupancy by next spring.

The plan contemplates the erection of a building on the grounds of the Michael Reese Hospital on 29th street, Chicago. The building will be constructed according to the ideas of Dr. James W. Jobling, chief pathologist of the Michael Reese Hospital, until recently pathologist at the Rockefeller Institute in New York, who will direct the scientific work of the new institute.

"Ever since the death of my father my mother has wanted to establish an institution to his memory," said Edward Morris. "Many things have been suggested, all worthy benefactions, but, after very mature thought, my mother came to the conclusion that a pathological laboratory devoted to medical research for the cure of some of the ills that afflict humanity and that have not yet been mastered by the scientists would offer a broader field than any other avenue of usefulness. Such a monument as this would have pleased my father, and it was my mother's wish to do something he would like if he were alive."

Dr. Jobling, who will direct the scientific work of the new institute, recently was directed by the board of the hospital to begin the making of the meningitis serum, for which there is such a widespread need, and a fund was appropriated for this purpose. Because of this, Mrs. Morris' gift comes at a particularly opportune time and will give Chicago an enviable place in the world of medical research.

FOOD COMMISSIONERS ELECT.

The convention of the Association of State and National Food and Dairy Department at Denver last week finished its work by electing Assistant Commissioner George L. Flanders, of New York, as president over the Wiley candidate, Commissioner Bird, of Michigan. Other officers elected were as follows: First vice-president, Dr. Lucius P. Brown, Nashville, Tenn.; second vice-president, Dr. Harvey Dillon, New Orleans, La.; third vice-president, Andrew French, St. Paul, Minn.; secretary, Dr. W. M. Allen, Raleigh, N. C.; treasurer, James Foust, Harrisburg, Pa.; executive committee, Dr. Charles D. Woods, Orono, Me.; Dr. S. J. Crumrine, Topeka, Kan.; Dr. A. N. Cook, Vermillion, S. D. New Orleans was selected as the place for next year's meeting.

Want a good position? Watch the "Wanted" page for the chances offered there.

MEAT CURING BY ELECTRICITY

Points About New Process in Which Trade Is Interested

The meat curing trade has become much interested during recent months in the new electrical process for curing meats. This process has been in practical operation in one or more well-known plants for some time. Within the last year the company controlling the process has erected and put in operation a demonstrating and testing plant at Cleveland, O. This plant and the electric curing process were described and illustrated in the columns of *The National Provisioner* on July 3.

Since that time a discussion has been going on concerning the comparative merits of the old and new processes, and various points which might be affected by a change of method. To satisfy many inquirers who had read of the process *The National Provisioner* had its representative make another investigation of the method as it is shown in practical operation, and he gives some of his impressions of it, and the effect it will have, as follows:

The curing of meats by electricity, as compared to the old process, has many points in its favor, advantages of considerable value to the packer, and the installation of the process is comparatively inexpensive and simple. The chilling is effected in the usual way. The packer uses his own particular formula and handles the meats throughout in the regular way, the only difference being that effected by the aid of an electrical current passing continuously, during the time of curing, through the pickle and through the meat.

This difference, however, means an immense saving in time, labor and space, and a greatly improved product as regards flavor, texture and hygienic condition of the meats. There is no possibility of the existence of any germs or bacteria in meats electrically cured, something which cannot be said of all meats cured under the old process, no matter how careful the supervision may be. It is a well-known fact that electrically-treated greases are far less liable to decomposition than greases not thus treated.

Good Points of the Process.

The advantages of the electrical process may be summarized as follows:

First, the time saved. The time required to cure bacon is three to five days in pickle, according to the size of the pieces. The general run of bacon trimmed to smoke requires but three days in pickle—not about three days, but three days exactly. It is unnecessary to dwell upon the immense saving to the curer in this instance alone. Were there no other advantages, this is in itself sufficient to make the up-to-date operator "sit up and take notice." The bacon is ready for the smoke-house and needs but a light washing; no soaking is necessary, which is another item to be remembered.

Second, it is an easy matter to figure on the above basis how much space can be saved (aside from the number of curing receptacles necessary under the old process that can be dispensed with) according to the volume of your business as regards this particular product.

Third, the item of labor is minimized to a very agreeable extent. The meat does not have to be turned or the tierces rolled, as the

case may be. There is no soaking necessary and there is but little cleaning of curing receptacles. All told, a big saving in labor is effected.

Fourth, the pickle can be used indefinitely. From April 1, 1909, to date the inventors of the process, at their demonstrating plant, have used the same pickle—and they are curing continuously. The government inspector sends a sample of the pickle to the Department at Washington after each batch is cured. They simply keep adding—after each batch is cured—to the pickle the necessary ingredients to replace the absorption by the meats of the component parts of the pickle. The samples sent to Washington have been reported all right in every instance. Thus, there is no loss of pickle whatever. And "ropy" pickle is impossible; there is nothing to promote fermentation.

The meats are uniformly cured, as the pickle is kept in continuous circulation from the curing vats to the pickle storage tank, which is of cement and built in the floor of the curing room. There are two reasons for keeping the pickle in circulation; firstly, the electrical current has, of course, a tendency to raise the temperature of the pickle; secondly, the continuous circulation gives each piece of meat identically the same chance of absorption, making turning of the meats absolutely unnecessary.

Hams require twenty to twenty-five days to cure, the process being identically the same as with bacon, and beef requires twenty days.

That the flavor and texture of the meats thus cured is greatly improved is the verdict not only of those who have experimented with the process, but also of consumers who buy this product regularly, and will not have any other. At least one packer has made a big reputation for his meats by using this process. The tougher fiber of the meat is disintegrated, as it were, making the meats deliciously tender, and hence easily masticated and digested. And the equal and positive distribution of the several parts of the pickle and the effect of the electrical current chemically thereon is accountable for the flavor.

The preservative quality of the pickle is also greatly increased by the electrical contact, a fact proved by the experimenters, who sent several pieces of meat, uncovered, in an open crate, on a five-weeks' trip as a test through the South and into Mexico. These meats came back without showing the least sign of decomposition.

That the curing of meat by the aid of electricity has come to stay would seem to be certain, and in addition it is very likely to revolutionize the whole system of curing meats, the necessary appliances, buildings, etc.

Question of Retarding the Cure.

The question of retarding cure has been brought up. It is seldom that such a course is necessary, and in this instance in all likelihood it would never be necessary, as the demand is far greater than the supply for this class of goods. However, should it be necessary to curtail curing, the green meats could be frozen, and then when needed could be defrosted and cured, which process would in nowise injure the meats, providing the freezing and defrosting were properly done. It

is not likely that even the color would be affected.

As a rule, the more rapid the movement of product from the live hog to the finished article, the better and more profitable it is for the packer in every particular. The meats look better and are better, there is less shrinkage, and capital has a far greater earning capacity. There are several ways of carrying meats—in the freezer, in salt, in pickle, and buying for future delivery. The last is often the best method, everything considered.

The matter of retarding cure is at the will of the operator or according to his individual ideas, and is a small consideration compared to the advantages which it would seem are to be derived from adopting the new curing process.

CUDAHY TO BUILD NEAR CHICAGO.

The Cudahy Packing Company has completed plans for the erection of plants for two of its departments in the Calumet district of Chicago. At neither will killing be done, however, one being for the manufacture of a by-product and the other a car-repairing plant.

The Cudahy Company has purchased from the East Chicago Company thirty-three acres of land at Calumet, where it will construct a big plant for the manufacture of its Old Dutch Cleanser, with which it has achieved a remarkable success, the demand being so strong that it is necessary to erect a much larger plant for this purpose in addition to the large establishment at Omaha.

The company also will build a large plant at Calumet for the manufacture and repair of all its cars. The main building will be five stories high, 200 x 100 feet, and in addition to this there will be several smaller buildings. Materials are now being ordered, a switch track is being put in and construction will be rushed forward as rapidly as possible in order that the plant may go into operation early in 1910.

The company will give employment in this place to from 300 to 400 people. The cost of the works will be from \$300,000 to \$500,000. It is also the intention of the company to construct in the near future a plant for the manufacture of glycerine and also another establishment for the manufacture of wool felt for insulation.

MODERN ABATTOIR AT MOBILE.

The new modern plant of the Mobile Abattoir Company was put in operation at Pritchard, Ala., near Mobile, a few days ago and is being operated with success. Mobile has been agitated for a long time over the question of proper local meat handling and inspection. The organization of this company with a capital of \$40,000 and a strictly up-to-date plant seems to have solved the difficulty. The plant can handle fifty cattle per day and small stock in proportion as at present equipped. It has a 20-ton refrigerating machine with ample cooler space and facilities, a latest improved sanitary odorless tank apparatus for offal and all other modern facilities. John Cowley is president and A. D. Davis secretary of the company.

Watch the "Wanted and For Sale" page for business opportunities and equipment bargains.

TRADE GLEANINGS

The branch house of Swift & Company at Toledo, O., has been damaged by fire.

The Comstock Provision Company's stable at Providence, R. I., has been damaged by fire.

Fire destroyed the retail plant at Decatur, Ill., belonging to the Danzeisen Packing Company.

The packing plant of James Lohrey at Pittsburg, Pa., has been damaged to the extent of \$10,000 by fire.

The cold storage plant and slaughterhouse of G. M. West at Wellsburg, W. Va., has been destroyed by fire.

A refining and fertilizer plant and cottonseed oil mill will be erected at Athens, Ga., by J. M. Smith and A. S. Rhodes.

Meeks, Boren & Miller, Buffalo, N. Y., has been incorporated with a capital stock of \$50,000 to deal in cattle, hogs and sheep.

The Schwarzschild & Sulzberger Company of America has been incorporated under the laws of Illinois with \$250,000 capital stock.

The Garfield Oil Mill Company, Garfield, Ga., has been incorporated with a capital stock of \$15,000, by W. M. Durden, J. B. Hall and R. J. Walsh.

The Hartsville Oil Mill Company, Hartsville, S. C., has been incorporated by J. L. Coker, J. J. Lawton and D. R. Coker. The capital stock is \$75,000.

Manning Oil Mill Company, Manning, S. C., has incorporated with a capital stock of \$3,000. C. R. Sprott, Manning, and J. W. Norwood, Greenville, are the incorporators.

The new plant of the David Davies Packing Company, Columbus, O., which was organized some time ago by David Davies, Jonah Pletsch and others, started operations this week.

Negotiations have been closed for the erection of a half million dollar factory between East Chicago and Indiana Harbor, Ind., for the Cudahy interests, for the manufacture of by-products and cars.

The Grelotco Manufacturing Company, Knoxville, Tenn., has been incorporated with a capital stock of \$4,500, to manufacture soap. W. J. M. Greever, J. M. Lotspeich and others are the incorporators.

At a special meeting of the Central Leather Company, to be held on September 24, stockholders will vote upon the adoption of a joint agreement for the merger of the Central Leather Company and the United States Leather Company.

CHICAGO PORK PACKING IN AUGUST.

Hog receipts at Chicago for the month of August aggregated 421,742 head, compared to the same month last year with 496,574 head, a decrease of close to 75,000 head for the month. Hog shipments for August, 1909, were 104,970 head; for August, 1908, they were 94,505 head.

The average weight of hogs for the month of August was 232 lbs., compared to 224 lbs. for August, 1908, 250 lbs. for August 1907, and 225 lbs. for August 1906. Total Chicago packing to August 28, 1909, was 2,323,000 head, compared to 2,644,000 head for August, 1908. L. J. Schwabacher & Company's report gives the official contract stocks in Chicago as follows:

	Sept. 1, 1909.	Sept. 1, 1908.
Pork (bbls.).....	15,922	55,283
Lard (tcs.).....	35,344	142,344
Ribs (lbs.).....	7,514,344	36,119,488
Total amount cut meats (lbs.).....	82,416,485	108,363,892

Receipts since January 1 in Chicago are given as follows:

	1909.	1908.
Pork (bbls.).....	18,721	4,492
Lard (lbs.).....	56,329,016	56,842,985
Cured meats (lbs.)...	136,554,085	157,951,346

Shipments from Chicago since January 1 are given as follows:

	1909.	1908.
Pork (bbls.).....	128,238	95,003
Lard (lbs.).....	180,402,433	247,557,611
Cured meats (lbs.)...	464,377,830	456,350,280

HIDE AND LEATHER FINANCES.

The stockholders of the American Hide and Leather Company held their annual meeting in New York City on Wednesday of this week. All the present directors were re-elected, with the exception of Willis Farrington, who succeeded Edward L. White, resigned. The annual financial report of the company indicated an increase in net profits over 1908, exclusive of certain items in the miscellaneous income of \$1,417,628, somewhat more than 150 per cent. The aggregate given is \$2,311,444, as against \$893,816 for the year preceding. After deducting \$923,723 from the entire income of the company for replacements and repairs, interest on bonds, etc., the surplus stands at \$1,404,

212, as against a deficit of about \$13,000 in 1908.

President Thomas W. Hall in his report to the stockholders said that the bonds of the company in the hands of the public on June 30, 1909, amounted to \$6,678,000, a reduction of \$261,000 by reason of the acquisition of bonds for the sinking fund at a cost of \$238,787. Bonds in the sinking fund are correspondingly increased to \$1,847,000.

The inventory of hides and leather on hand and in process of manufacture and general supplies on June 30 last amounted to \$8,776,000, an increase of \$2,075,478 over the previous year. The current liabilities of the company increased \$946,000. The excess of current assets over current liabilities is \$9,484,143, an amount exceeding the par value of bonds outstanding by \$2,806,143, leaving in addition the entire plant and the good will standing against the capital stock of the company.

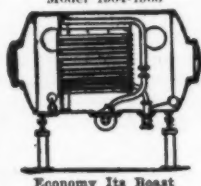
FREE HIDE ADVOCATES DISAPPOINTED.

Free hides have failed so far to give the manufacturers the picnic they anticipated. It declares that since the new tariff law went into effect two things have happened which have left those engaged in the leather trade somewhat at sea as to what the ultimate results are going to be.

The first thing which upset the calculations of manufacturers was an almost immediate advance of about 10 per cent. in the price of foreign hides. It is said in the leather trade that the advance in quotations made by foreign producers has not been entirely uniform, but will average about 10 per cent. The former duty on hides was 15 per cent., so that the 10 per cent. rise in prices on the foreign product, in effect, leaves the manufacturers with a difference of only 5 per cent. in their favor, notwithstanding that the products are now entered duty free. In other words, it means the same to the manufacturer as if the duty were reduced only 5 per cent., instead of being eliminated entirely.

The other development has been a slowing down of the market for domestic hides, due, of course, to the manufacturers preferring to wait until the market has been adjusted to new conditions. "If it be true, as the manufacturers have so often alleged," comments the Houston (Tex.) Post, "that the packers control the American hide output, the tendency of foreigners to advance prices to a point where two-thirds of the anticipated saving will be absorbed by them may enable the packers to do one of two things. They can either hold the domestic supply intact and force the manufacturers to pay the usual price or they can embark in leather manufacturing themselves and make things lively for the industry as it exists to-day."

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CONDEMNATION LOSSES

There is a paragraph in the last annual report of the Secretary of Agriculture which meat packers will applaud. If it came from any less aggressive authority than Secretary Wilson it might almost be considered as a waste of words. Coming from him it means a great deal, and lends hope that a great injustice may be undone.

He says: "Perhaps the greatest obstacle to the eradication of tuberculosis from our herds is the expense of the work, and the payment of compensation to owners for the slaughter of their diseased animals. In such work, that is largely for the public good, it seems only just that the government of the States should provide indemnity for at least a part of the loss. The

benefits of eradication would unquestionably justify the expense, and when our herds have once been freed from tuberculosis it should be comparatively easy to keep them in that condition."

The packers of the country have waited patiently for some such expression from competent sources, and they have known that sooner or later their position with regard to condemnation would be vindicated. Their property has been and is being confiscated "in the interest of the whole people," but, unlike any other form of legalized confiscation of private property, they are in no wise compensated for their loss out of the public treasury.

Secretary Wilson, with his usual foresightedness, realizes the gross injustice of a law which he must enforce, and which does not permit him to refund to private parties the value of private property confiscated for the benefit of the public. As usual, too, he has the courage to say what he thinks, and it is to be hoped that he will recommend to President Taft that he incorporate in his annual message to Congress a recommendation that a sufficient appropriation be made to reimburse meat packers for the losses they sustained on confiscated property, which is destroyed under the provisions of a law passed as a health measure.

BUTCHERS AND ICE COST

In a great many sections of the country where high prices for natural ice have prevailed during the present year there has been within the past fortnight a very general weakening on the part of the ice dealers. Prices have been materially reduced in an effort to stimulate ice consumption for the remainder of the season and to get rid of stocks which have not been disposed of as readily as the ice men imagined at the beginning of the year.

This news of reduced cost of ice is welcome to the meat trade, which is such a large and constant customer of the ice man. The reductions in price have been attributed to the generally cool weather which has prevailed during the summer, with a resultant decrease of ice consumption. This may be and probably is in a great measure true, especially as it applies to ice consumption in general. But there is a suspicion that if the ice men will segregate their accounts with the meat trade they will find the decrease in that direction very marked as compared with previous seasons.

The meat man, especially the retail butcher who has been courageous enough to try it, has found a small refrigerating machine very much superior to natural ice for all purposes in his shop. It has saved refrigerating cost, even with ice at much lower

figures than this year, and it has saved expense and loss in other ways, such as loss in trimmings, appearance of meats, etc. Whether he was driven to the experiment by the increase in ice prices this year, or whether he made the change because he wanted to be up to date, the meat man has not regretted it.

His brother who was afraid to take chances and who stuck to the costly and unsanitary old ice bunker, should not be confirmed in his unwise conservatism just because ice is now cheaper. He may think he is ahead because he saved the outlay of a few hundred dollars for a small refrigerating machine. The man who had the nerve to spend the money has found out the difference, and it will not be a great while before he has paid for the cost of the machine in savings on refrigeration and added profits on meats, while the other fellow is just where he started. Ice may be cheaper just now, but that is no sign that it will not go up again with the next "crop shortage." And even if it does not, the man with the refrigerating machine is always ahead of the one who has to depend on ice.

STILL AS A MOUSE

The chief chemist of the Department of Agriculture has not talked at any great length for the newspapers since the action of the Association of State and National Food and Dairy Departments in reversing his opinion on the benzoate question. His attitude during the convention and since has been that of a properly-behaved subordinate in the presence of his chief. No one knows better than Dr. Wiley when to talk and when to keep silence. Were his attainments as a scientist equal to those he has exhibited from time to time as a politician, he would not have found it necessary to enlist the daily press in a campaign to discredit the most eminent scientific experts of the country, because the latter could not agree with his theories.

CONNECTICUT LOGIC

The State legislature of Connecticut, just before its recent adjournment, defeated a bill providing for a system of State meat inspection to supplement that of the Federal government. The reason given for defeating the measure was that it provided an expenditure of \$40,000 of the State's money without any return. Apparently the Connecticut legislature does not consider the preservation of the health of its meat-eating constituents as "any return" for expenditure of the State's money. Under the ministrations of such a broad-minded law-making body it is not surprising that meat conditions are what they are in that State.

PRACTICAL POINTS FOR THE TRADE

CURING PIGS' TONGUES.

During the past few months The National Provisioner has received several inquiries concerning methods for curing pigs' tongues and disputed points in connection with the handling of this product. There are various formulas for curing used by different concerns, perhaps no two using the same, and yet all claim to get good results. No two might get the same results from the same formula. It is again a matter for the exercise of good judgment and intelligence on the part of the individual curer. He must experiment for himself until he has found just what will work best in suiting his particular requirements.

There are some general points which may be noted, however, and the results of successful experience are worth reporting. In the first place, these and all other tongues should be thoroughly cleaned of all slime, blood and hair which may adhere thereto. Wash well in warm (not hot) water, and then salt, first scraping the slime off, however.

After being thoroughly washed they should be spread on wire racks or hung on racks by the root (not the tip) in a temperature of 38° F. until thoroughly drained and chilled, which means 24 hours at least. Be sure to avoid freezing. Clean receptacles and clean pickle will do the rest, and if these conditions obtain there will not be any "ropy" pickle.

There are various formulas for curing, as has been said, no two establishments using exactly the same. The use of too much sugar is to be avoided as it tends to cause ropy pickle, aided by the purging of the tongues. Saltpeter is necessary to color; not too much, however as it hardens the tongues, as also will a too strong pickle. Pork tongues have been known to lose as high as 62-3 per cent. from packed to cured weight, and from green to cooked trimmed weight as high as 40 per cent.

Formulas vary from 75 to 100 degree pickle, with from 3 to 6 ounces of saltpeter per 100 pounds and from 1½ to 2 pounds of sugar. One house puts up beef tongues in 70 degree pickle with 4 ounces saltpeter and 8 ounces sugar per 100 pounds of tongues, and figures 25 days to cure. Another uses a 90 degree pickle, with 6 ounces saltpeter and 5 ounces of sugar per 100 pounds. Another uses 22 pounds salt, 6 pounds sugar and 1 pound saltpeter per tierce.

This latter formula in our opinion contains

altogether too much sugar for tongues of any kind. In most instances—in fact, in the curing of any kind of meats—about 5 ounces of saltpeter per 100 pounds of meat is the most satisfactory and gives the best results. The strength of pickle is determined according to the class of meats to be packed, class of trade, length of time meats are expected to be in pickle, and so on.

After all ingredients are dissolved thoroughly, about an 80 degree pickle is very satisfactory in general for use, cleanliness being observed, as also proper curing temperatures. It is not a bad idea to perforate the thickest part of the tongue several times with a trier before putting in pickle.

ALBUMEN FROM CATTLE BLOOD.

An inquirer as to various modern methods of saving packinghouse waste asks this question:

Editor The National Provisioner:

Instead of letting the blood run off from the killing floor into the tanks, cannot it be saved by itself to better advantage? How do they make albumen from cattle blood?

Albumen is made from cattle blood by those packers who have the proper equipment and knowledge and take the trouble to do it properly. It is often worth while to do this and it is certainly profitable. The method is as follows: The blood is caught in pans direct from the cattle as stuck, each pan being of the capacity of one animal. These pans must be carried to a place protected from the weather, with the least possible agitation, and the blood allowed to congeal for one hour, after which time the solidified blood is cut into small pieces and dumped into a galvanized iron box with a sieve bottom to allow the serum to drain out of the blood.

The first draining is of a red color and should be watched closely in order to get proper separation from the light-colored serum, the former being classed as No. 3 albumen and the latter, or white serum, as No. 1. The moment the white serum begins to show the mass is drained into another box, until all the serum is out of the blood.

The solidified drained blood is then turned over to the fertilizer department and dried in the usual manner for fertilizer. The serum

is collected and allowed to settle for twelve to fifteen hours, and when thoroughly settled is drawn off through a glass tube, care being taken not to draw too close to the settlings. This drawing is the most particular part of the process, as no settling must be drawn off with the serum.

Temperature of the room in which the drawing is effected should be kept at 45 to 50 degrees Fahr. All pans and boxes must be thoroughly cleaned before using again.

When the serum has been drawn off it is ready for drying, which is done by putting the serum into jelly plates, the bottom of the plates being but thinly covered. The plates must be level, so that the serum dries evenly. When dried the flakes should be of a light amber color. These drying plates should be greased with lard oil to prevent the albumen sticking to them. The drying room should be kept at a temperature of 115 to 120 degrees Fahr.

The average yield of albumen per bullock is about 1¼ pounds of No. 1 and No. 3 grades. Cows and Southwestern cattle show, as a rule, a larger percentage of albumen than do native steers. The chief component elements of albumen are carbon, hydrogen, nitrogen and oxygen, with small proportions of phosphorus and sulphur. Albumen is soluble in water and in such a state of solution is found in the egg, the juice of flesh, the serum of blood and the juice of vegetables, but when heated from 140 to 160 degrees it coagulates and is no longer soluble in water.

PACKERS GIVE UP GAS AS FUEL.

The managers of the packing plants in South St. Joseph, Mo., have finally decided to abandon natural gas as fuel for the generation of steam in boilers. When natural gas was piped to St. Joseph from Kansas two years ago, arrangements were made by the packinghouses to use the fuel. Whenever the supply has been short they have been cut off by the gas company and forced to fall back to coal. When the gas supply was suspended last week on account of repairs to the gas mains in Kansas, the packers announced that hereafter they will stick to coal.

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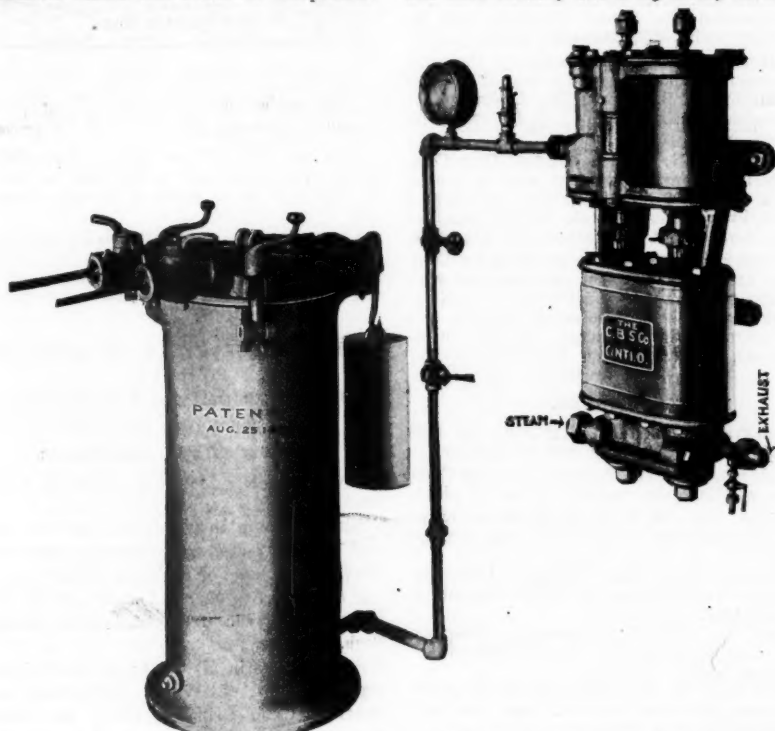
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PNEUMATIC SAUSAGE STUFFING.

The Cincinnati Butchers' Supply Company, always on the look-out to equip the meat trade with up-to-date machinery, are now manufacturing pneumatic sausage stuffers under Stallman's patent. Their excellent facilities are assurance that these machines will be carefully constructed and perfectly fitted, in order to give the very best service. The illustration shown here is from a photograph taken at the factory. It shows the pneumatic stuffer and steam air compressor.



THE STALLMAN PNEUMATIC SAUSAGE STUFFER.

It is claimed that compressed air is the cheapest, cleanest, and most satisfactory power for operating sausage stuffers. It has all the advantages of steam or water without their objectionable features, such as heat, rust and danger of freezing. These stuffers are extra heavy, and stand a working pressure of 200 pounds to the square inch. They hold 200 pounds of meat.

The piston is extremely simple and durable. It fits the cylinder tightly, and will not leak under the highest pressure required. By a new, ingenious device the piston can be run far enough out of the cylinder for cleaning, and yet not leave the cylinder, because it is held in that position by the air pressure. The piston returns or drops as quickly and as positive as that of a steam stuffer. A number of these steam stuffers are already in operation and the makers say they successfully prove that they are the ideal machines for fast, cool sausage stuffing.

Opportunities to invest in the packinghouse business or its branches, chances to "get it on the ground floor" on a good thing, may be found by keeping watch of the "Wanted and For Sale" department.

COOLING A RETAIL MARKET.

The value of a small refrigerating machine in a retail market, as compared to ice, is proved over and over as butchers try the experiment. The latest to report is A. D. Davis, a prominent Mobile, Ala., butcher, who writes as follows under date of August 16:

Editor The National Provisioner, New York.
Dear Sir: I have a 7-ton refrigerating machine from the Creamery Package Manufacturing Company in my market, and I find it much cheaper than ice, as well as cleaner and more sanitary and a big money saver in

of heat to the nut has both a dissolving action on the salts forming the rust and an expanding action on the nut. A little kerosene applied to the thread before an attempt is made to remove the nut, also facilitates the removal.

On the principle that an ounce of prevention is better than a pound of cure, says "Graphite," why not prevent the corroding of all nuts by the use of graphite? Dixon's Pipe-Joint and Thread Compound is an already prepared article for all threaded connections. When Dixon's Compound is used, joints that for years have been exposed to the most trying conditions have been easily opened and found free from any corrosion. Dixon's Flake Graphite and oil may be used in place of the compound if not convenient to obtain the compound. There is no use ruining a good pair of pinners by heating them red hot, except in dire necessity.

FERTILIZER COMBINE COMPLETED.

The organization of the International Agricultural Corporation has been completed, and legal affairs of a formal nature having to do with the absorption of the subsidiary companies have been cleared up. The officers are: Waldemar Schmidtman, of Germany, president; William N. Shaw, secretary and treasurer of the New York Air Brake Company, vice-president; John W. Frye, of Columbia, Tenn., secretary; Robert M. Round, of Buffalo, treasurer; T. C. Meadows, of New York, general manager; Lee Ashcroft, of Florence, Ala., manager of the Southern department, and George W. Killebrew, manager of the phosphate rock department. It is said that the company had acquired one of Herr Schmidtman's potash mines at Sollstadt, Germany. Herr Schmidtman's mine at Ascherseleben owns stock to the amount of \$1,000,000 in the International Agricultural Company.

MORRIS SIX-HORSE TEAM RETURNS.

The famous Clydesdale six-horse team of Morris & Company, which won first prize at last winter's International, and which has been sweeping everything before it abroad this summer, has returned from its foreign trip. The team has taken no less than 121 ribbons, including the championship of England and Scotland, as well as those of Canada and the United States.

See page 52 for business chances.

every way. I am able to keep the shop at any required temperature. It has now been running successfully for several months and I am very much pleased with it.

Yours respectfully,

A. D. DAVIS.

REMOVING CORRODED NUTS.

It is said that the removal of corroded nuts may be readily accomplished by first heating the nuts with a pair of pinners, the jaws of which have been raised to a red heat and then applied to the nut. The application

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NEW CORPORATIONS.

Brookville, Pa.—The Hoover Ice Company has been incorporated with a capital stock of \$5,000 by F. B. Christ.

Canandaigua, N. Y.—C. J. Brady, T. F. Ashe and T. Johnson have incorporated the Canandaigua Lake Ice Company with a capital stock of \$25,000.

Indianapolis, Ind.—F. M. Smith, H. C. Smith and C. Claussen has incorporated the New Hygienic Refrigerator Company with a capital stock of \$25,000.

Forest, Miss.—L. A. Cramer, Phila, Miss., J. A. McCain, Meridian, Miss., and others have incorporated the Forest Compress and Ice Company with \$30,000 capital stock.

Liberty, N. Y.—The Liberty Ice Company has been incorporated with a capital stock of \$9,500 by H. B. McLoughlin, Liberty; Geo. McLoughlin, Albany, and H. H. Brown, Winterton, N. Y.

New York, N. Y.—The Noequal Door Company has been incorporated with a capital stock of \$50,000 to manufacture refrigerator doors by E. Kiesecker, G. S. McDougall of New York and P. E. Flatron, San Francisco.

Newark, N. J.—The Purity Plate Ice Company has filed articles of incorporation with an authorized capital of \$100,000. J. B. Kirkpatrick and W. L. Jacobus of Newark and E. Schrack of E. Orange are the incorporators.

ICE NOTES.

Starkville, Miss.—The Starkville Oil Mill Company has started its new ice factory.

Paducah, Ky.—The Paducah Brewery Company will increase capacity of its ice plant.

Miami, Fla.—W. B. Moore is interested in the establishment of a ice and cold storage plant.

Weimar, Tex.—The Wiemar Creamery Company contemplates the establishment of an ice plant.

Kyle, Tex.—The Kyle Creamery Company has plans prepared for the erection of its creamery plant.

Wellsburg, W. Va.—The cold storage plant and slaughterhouse of G. M. West has been destroyed by fire.

E. Woburn, Mass.—Four ice houses belonging to F. E. Chandler, of Medford, have been destroyed by fire.

St. Louis, Mo.—Stoecker & Price will establish an ice and cold storage plant on Franklin avenue, costing \$30,000.

Teague, Tex.—The Mexia Ice and Refrigerating Company, Mexia, Tex., will establish a 20-ton ice plant here.

Ridgedale, Tenn.—The Ridgedale Ice and Coal Company will increase the capacity of its ice plant to 25 tons daily.

Colorado Springs, Colo.—The Citizens' Ice Company has completed plans for a storage warehouse with a capacity of 10,000 tons of ice.



Iuanah, Tex.—The Iuanah Butter and Creamery Company has placed an order for installation of a plant having a capacity of 6,000 pounds butter.

Houston, Tex.—W. H. Irwin has purchased a plot of ground 100 x 200 feet, on which he will erect an ice plant of 50 tons capacity and costing \$50,000.

Calera, Ala.—A company is being organized here to be known as the Calera Water and Lighting Company, for the purpose of erecting ice and lighting plants and water works.

COLD STORAGE TESTS ON BEEF AND POULTRY.

By A. D. Emmett and H. S. Grindley.

(Continued from last week.)

Summary of Past Experiments.

From the above historical review, it is evident:

First, that up to within the last two and a half years, comparatively little has been done outside of Gautier's work in making an extensive chemical study of the differences between fresh and cold storage flesh.

Second, that in all the cases reported, excepting those of Wiley, Richardson and Scherubel, and Grindley, either the conditions as to the temperature of the cooling room and the methods of preparing the meats for storage did not correspond with those in common usage in the United States at present, or else, in the most comparable cases the chemical constituents determined and reported were quite few.

Third, that the tests in these cases, again excepting Wiley, Richardson and Scherubel, and Grindley, were made on the one hand, with chilled or frozen meats and on the other, with those used either soon after slaughtering or after hanging in the air for 30 to 60 hours at a temperature of approximately 9 deg. C. and not in the strict sense of the word with meats which had been properly cold stored immediately after killing and then examined at different periods of time.

Fourth, that practically nothing has been reported, outside of Grindley's work, in making a chemical study in comparing the composition and nutritive value of fresh fowl with drawn and undrawn frozen fowl.

And finally, that no one, as far as could be discerned, has published any results where the fresh, refrigerated or frozen meats were all procured from the same animal, the same breed of animals, or from animals reared in the same locality, and hence as far as our present knowledge shows us, it might be assumed that the differences re-

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ported could have been still less, more, or perhaps of a different nature, and therefore it can be stated that the actual influence of cold storage upon the chemical composition of flesh has not been accurately and properly determined.

It was therefore thought to be of interest, as has previously been stated, to make a preliminary chemical study along the lines just suggested and thus to get a working basis for a more extensive and elaborate investigation upon the chemistry of cold storage flesh products.

Experimental.

The method of refrigerating beef in this country is to rapidly chill the carcass as soon as slaughtered in order to remove the animal heat and thus to prepare it for the cooling chamber. It is then transferred to a well-ventilated room where the air is properly dried and kept in circulation. The temperature of the room is generally about 34° F., but in cases of longer storage it may be almost freezing. The meat is not allowed to freeze. In the case of fowl, the most satisfactory method is to gradually freeze them solid as soon as killed, either drawn or undrawn, and then to keep them in cold storage at 10° F. Technically speaking, the former procedure of preparing flesh for storage gives the chilled or refrigerated meats, and the latter method the frozen meats.

In the present study, three experiments are reported: two upon beef and one upon fowl. Two of the experiments upon beef relate to the uncooked meat held in storage for different periods of time. In the first, the analyses of eight wholesale cuts are given and in the second, the analyses of four wholesale cuts. The third experiment, which is upon uncooked fowl, consists of the analyses of one lot of fresh unstored chicken, two lots of drawn frozen chicken, and two lots of undrawn frozen chicken.

Experiment No. 1.—In this experiment, which was made in December, 1905, a registered Hereford steer, 18 months old, and fed for the market by the Station in connection with an extensive feeding experiment, was slaughtered by a private cold storage company. The above-described method of preparing the animal for cold storage was followed as closely as possible. The two halves of the carcass, after being chilled, were placed in cooling rooms at 33-35° F.

After two days the left half was removed from cold storage and cut up by an experienced cutter. All the wholesale cuts, the analysis of only four being reported here,

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were freed from excessive visible fat, tendon and all bone. The portions of the resulting lean beef were each thoroughly sampled by grinding them in a chopper. The right half of the carcass was held in storage for 22 days or practically three weeks longer than the left half. In this case, the wholesale cuts, the round, rib, plate, and full loin were freed from excessive visible fat, tendon, and all bone. The lean meats were then sampled in the same manner as those obtained from the left half and analyzed.

From the several data, we have, on the

one hand, to compare the composition of the lean of the round, rib, plate, and full loin cuts held in cold storage for two days with the corresponding wholesale cuts of the right half of the same animal held in cold storage for 22 days. In the former case, the laboratory numbers are 1,924, 1,927, 1,929, and 1,926 respectively, and in the latter case, they are 1,954, 1,957, 1,959, and 1,956 respectively.

Experiment No. 2.—A well fed, registered Durham steer about one year old was used

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CINCINNATI, The Burger Bros. Co.
CLEVELAND, Cleveland Storage Co. and Henry Bollinger.
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in this experiment. He was slaughtered in January, 1906, and prepared for cold storage in the manner described in Experiment 1. The two halves of the carcass were kept in cold storage 8 days when they were both removed and the square chuck and full loin cuts were taken from each. Those from the right half were immediately returned to cold storage and held there for 37 days more or practically five weeks at a temperature of 33 to 35° F.

The cuts from the left half were immediately sampled as in the previous experiment and analyzed. The cuts from the right half were also prepared for analysis in this manner. The laboratory number for these samples are for left chuck and loin 1,993 and 1,988, and for the right corresponding cuts 1,973 and 1,969 respectively.

The data obtained in these two experiments are assumed to be more comparable, when calculated to the same basis, than if the samples for examination had been taken from neighboring cuts of one-half or from

corresponding cuts of different animals which had not necessarily been raised in the same locality. It can hardly be doubted that the lean of the corresponding cuts of the right and left half of the same animal are essentially the same chemically, while data herein reported show that the same wholesale cuts from the same half of different animals are not necessarily alike.

(To be Continued.)

A NEW REFRIGERATOR CAR.

Consul-General Richard Guenther of Frankfurt has compiled from a German publication the following description of a new type of refrigerator car, which furnishes its own refrigeration:

The car is covered with a non-conductive material. At one end a small compartment is partitioned off in which a compressor is placed, which is put in motion by belts connected with the nearest axle. Methyl

chloride is used for producing cold. This can be volatilized at a low pressure, does not affect the copper pipes and does not smell as bad as ammonia or sulphurous acid.

While the car is in motion the compressor sucks the gas from the condensing coil, which is attached to the roof of the car and presses it through a water tank into the condenser below the car, which is supplied with a collector for the liquid methyl chloride. From there it is admitted into the cooling coils. Valves regulate the temperature of the gas in entering and leaving the cooling coil and also make it possible that only dry saturated gas is provided for the compressors. The arrangement of the collectors for the liquid methyl chloride between condenser and cooling coils renders the cooling of the car independent of the motion of the compressor, especially when the car is not in motion.

At a speed of 25 miles per hour and at 20 degrees temperature (Celsius) of the air, the interior of the car can be reduced to zero (Celsius) in 40 or 45 minutes.

Armour's Anhydrous Ammonia



Pure, Dry and Volatile

☐ Absolutely pure and free from moisture and all foreign substances. Possesses low boiling point, therefore the greatest cold producing and ice making power. **Manufactured solely from a mineral base.** Every cylinder subject to *your* most rigid test before using. ☐ Descriptive booklet, with testimonials, furnished upon request. ☐ Stock depots at all convenient points throughout the United States.

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CINCINNATI, Armour & Company.
COVINGTON, KY., Armour & Company (Cincinnati).

CLEVELAND, Grace & Housum.
DENVER, Armour & Company.
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PHILADELPHIA, Armour & Company, 917 Noble St.
ST. LOUIS, Armour & Company.
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PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the bbl. except lard which is quoted by the cwt. in tcs., pork and beef by the bbl. or tierce and hogs by the cwt.

**Prices Firm—Hog Movement Still Light—
Hog Prices Firm—Stocks Small—Export
Interest Limited.**

The movement of the future market during the week has been small. There has been some interest shown in speculative operations, but the total volume of trading has not been particularly heavy. There has been a very steady undertone to the market, and prices have shown a ready recovery from the periods of depression. Cash product has been very steady and the changes, if any, during the week have been toward a little higher level of cash values.

The movement of live hogs shows no improvement. The range of prices does not seem to be sufficiently high to attract the increase in the movement from the country hoped for, and the arrivals have been very light during the past month. The packing operations are still showing a decrease compared with last year.

The price of hogs is maintained at very near the high season level. The average last week was \$7.87, which was slightly over the preceding week and nearly \$1.50 over the corresponding time last year. The price of product continues to show a proportionate premium over last year for the near deliveries, but the distant deliveries show only comparatively small premiums. September lard is just a little under \$3.00 a hundred over last year, September ribs nearly \$3.00 a hundred over, while January lard is only about \$1.00 over, and January ribs about \$1.00 over. About the same relation in prices holds in pork. September pork is about \$8.00 a barrel over last year, and January pork only about \$1.00

a barrel over. Compared with a year ago the prices of meats show a very irregular advance. While the different grades of pork range from \$4.00 to \$8.00 a barrel over last year, the prices of green meats range from barely $\frac{1}{2}$ c. a pound over a year ago, up to nearly $3\frac{1}{2}$ c. The variation in the price of pickled meats is equally large, ranging from about $\frac{1}{2}$ c. a pound up to about 4c. a pound. Dry salt meats show a premium of 2 to nearly 4c. Smoked meats are from 1 to about 3c. a pound over a year ago, while beef products show a lower range of prices this year than last.

Beef hams have been quoted recently about \$4.00 per barrel under last year, extra mess beef \$2.25, plate beef \$1.75, and extra plate \$2.00. These are the prices quoted at the West. The price of cattle is only about 50c. a hundred more than last year, while the price of hogs is nearly \$1.50 more than last year. The fact that hog products should show so much gain over last year, while beef products are under a year ago, has been a topic of a good deal of interested discussion.

A factor which has had some influence the past week in the firmness of hogs and hog products has been the news regarding the feeding crop situation. There have been sensational statements in circulation, some claiming a crop of barely $2\frac{1}{2}$ billion bushels of corn, which would be smaller than last year, notwithstanding the 10 per cent. increase in acreage. The decline in condition from last month, if such report is borne out, would be equal to fully 500,000,000 bushels. While it is admitted that there has been a considerable loss in the condition of the corn, the trade is

inclined to discredit these reports of excessive loss.

The weather conditions were very favorable for corn up to about the middle of July. Since that time there has been considerable damage, particularly in the regions west of the Mississippi on account of the drouth and heat, but the tenor of most of the advices has been that the damage has been very largely to late corn. A factor which cannot be overlooked, however, is the deterioration in the condition of the other feed stuffs crops on account of the heat, particularly of the late summer and fall forage crops. There has been a breaking of the drouth over considerable areas recently, and it will be of great importance in the development of the late feeding crops even if there is no improvement in the promise for the corn crop.

The export movement of products shows no improvement and there is very little expectation of any gain in this respect until there is a material recession in values. The decrease in packing operations at the West continues, and with the present movement of hogs there appears to be no ground for expecting a change in this respect.

The statement of the stocks of product at Chicago for the first of the month has been looked forward to with a very great deal of interest. The statement showed but little change in the stock of pork compared with last month, but it is less than a third of the supply on hand a year ago. The stock of lard showed a big decrease, being cut almost in two, and was only about one-quarter of the supplies on hand a year ago. There was also a very heavy decrease in the stock of ribs, the

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supply falling off about 5¼ million pounds for the month and the total stock is only 7,514,000, compared with 36,119,000 last year. The decrease in the stock of all meats was 19,000,000 pounds for the month and the total is 26,000,000 pounds less than last year. The big decrease in the world's lard stock and the small total stock shows the good distribution in face of the very high prices.

SEE PAGE 48 FOR FRIDAY'S MARKETS.

PORK.—The market is very firm. Supplies are light. Mess is quoted at \$22.25@22.75; clear, \$21@23.50, and family, \$22@22.50.

The market is very firm for all grades. Offerings are light. City steam lard, \$12.12½@12.25; prime Western, \$12.70, and Middle West, \$12.60@12.70. Continent, \$13; South America, \$13.50; Brazil, kegs, \$14.50; compound, 7½@7¾c.

BEEF.—The market is very steady for all grades with supplies light. Quotations: Family, \$14@14.50; mess, \$11@11.50; extra India mess, \$20.50@21.

EXPORTS OF HOG PRODUCTS.

Exports of hog products from New York reported up to Wednesday, September 1, 1909, were as follows:

BACON.—Antwerp, Belgium, 5,500 lbs.; Copenhagen, Denmark, 22,632 lbs.; Christiania, Norway, 47,280 lbs.; Glasgow, Scotland, 195,600 lbs.; Havana, Cuba, 66,115 lbs.; London, England, 22,000 lbs.; Liverpool, England,

934,528 lbs.; Manaus, Brazil, 38,990 lbs.; Manchester, Eng., 9,055 lbs.; Manzanillo, Cuba, 529 lbs.; Matanzas, Cuba, 109,359 lbs.; Para, Brazil, 6,580 lbs.; Rio Janeiro, Brazil, 5,610 lbs.; Rotterdam, Holland, 92,991 lbs.; Tampico, Mexico, 760 lbs.

HAMS.—Antwerp, Belgium, 90,500 lbs.; Barbados, W. I., 4,529 lbs.; Cayenne, French Guiana, 5,862 lbs.; Colon, Panama, 1,117 lbs.; Copenhagen, Denmark, 21,246 lbs.; Christiania, Norway, 9,825 lbs.; Demerara, British Guiana, 1,468 lbs.; Glasgow, Scotland, 204,600 lbs.; Havana, Cuba, 18,883 lbs.; Kingston, W. I., 2,900 lbs.; La Guaira, Venezuela, 11,086 lbs.; London, England, 133,503 lbs.; Liverpool, England, 438,060 lbs.; Manchester, England, 16,508 lbs.; Manaus, Brazil, 10,982 lbs.; Manzanillo, Cuba, 818 lbs.; Matanzas, Cuba, 3,871 lbs.; Martinique, W. I., 1,517 lbs.; Paramaribo, Dutch Guiana, 6,102 lbs.; Palermo, Sicily, 22,750 lbs.; Port au Prince, W. I., 1,409 lbs.; Port Antonio, W. I., 453 lbs.; Rio Janeiro, Brazil, 684 lbs.; St. Johns, N. F., 3,000 lbs.; Southampton, England, 94,521 lbs.; St. Thomas, W. I., 1,067 lbs.; Tampico, Mexico, 2,590 lbs.; Trinidad, W. I., 7,926 lbs.

LARD.—Arendal, Norway, 2,750 lbs.; Antofagasta, Chile, 5,800 lbs.; Amsterdam, Holland, 14,250 lbs.; Barbados, W. I., 5,930 lbs.; Bremen, Germany, 39,000 lbs.; Catania, Sicily, 9,800 lbs.; Cayenne, French Guiana, 19,584 lbs.; Cartagena, Venezuela, 21,795 lbs.; Christiania, Norway, 68,510 lbs.; Copenhagen, Denmark, 118,859 lbs.; Cartagena, Colombia, 4,500 lbs.; Corinto, Peru, 2,600 lbs.; Colon, Pana-

ma, 8,653 lbs.; Ciudad, Bolivar, Venezuela, 6,880 lbs.; Drontheim, Norway, 13,750 lbs.; Demerara, British Guiana, 5,000 lbs.; Dantzic, Germany, 11,150 lbs.; Glasgow, Scotland, 105,702 lbs.; Guayaquil, Ecuador, 100 lbs.; Hamburg, Germany, 861,911 lbs.; Havana, Cuba, 56,156 lbs.; Koenigsburg, Germany, 18,000 lbs.; Kingston, W. I., 2,715 lbs.; La Paz, Brazil, 2,000 lbs.; London, England, 146,000 lbs.; Liverpool, England, 531,198 lbs.; La Guaira, Venezuela, 3,480 lbs.; Matanzas, Cuba, 41,605 lbs.; Malmö, Sweden, 30,821 lbs.; Manchester, England, 63,178 lbs.; Manaus, Brazil, 9,000 lbs.; Mollendo, Peru, 3,300 lbs.; Messina, Sicily, 32,775 lbs.; Naples, Italy, 6,482 lbs.; Para, Brazil, 9,840 lbs.; Port Limon, C. R., 8,287 lbs.; Port au Prince, W. I., 78,254 lbs.; Port Antonio, W. I., 1,400 lbs.; Rotterdam, Holland, 464,830 lbs.; Rega, Russia, 35,405 lbs.; Southampton, England, 71,050 lbs.; St. Johns, N. F., 7,600 lbs.; St. Thomas, W. I., 6,743 lbs.; Stettin, Germany, 109,650

(Continued on next page.)

EXPORTS OF PROVISIONS

Exports of hog products for week ending August 28, 1909, with comparative tables:

	PORK, BARRELS.		From Nov. 1, 1908, to Aug. 28, 1909.
	Week Aug. 28, 1909.	Week Aug. 29, 1908.	
United Kingdom...	371	614	30,329
Continent	897	170	13,752
So. & Cen. Am. ...	436	634	15,609
West Indies	121	646	51,621
Br. No. Am. Col. ...	416	392	17,236
Other countries ..	34	255
Total	2,275	2,456	128,802

	MEATS, POUNDS.		From Nov. 1, 1908, to Aug. 28, 1909.
	Week Aug. 28, 1909.	Week Aug. 29, 1908.	
United Kingdom...	6,474,725	7,606,040	336,475,610
Continent	482,250	316,125	27,083,167
So. & Cen. Am. ...	98,100	130,650	4,500,132
West Indies	115,825	168,575	8,468,946
Br. No. Am. Col.	132,485
Other countries ..	68,300	9,000	219,000
Total	7,239,200	8,230,390	376,874,940

	LARD, POUNDS.		From Nov. 1, 1908, to Aug. 28, 1909.
	Week Aug. 28, 1909.	Week Aug. 29, 1908.	
United Kingdom...	4,988,877	2,771,375	237,719,686
Continent	3,743,768	3,725,544	205,369,119
So. & Cen. Am. ...	171,600	377,550	12,953,710
West Indies	662,987	810,400	32,500,543
Br. No. Am. Col. ...	14,110	23,317	551,450
Other countries ..	79,500	7,500	1,280,750
Total	9,660,842	7,715,686	490,375,258

	RECAPITULATION OF THE WEEK'S EXPORTS.		Decrease.
	Pork.	Meats.	
From—	Bbls.	Pounds.	Pounds.
New York	940	3,534,675	4,598,500
Boston	406	1,173,250	337,870
Philadelphia	746	120,000	2,464,035
Baltimore	30,000	129,500
New Orleans	183	18,400	152,000
Galveston	329,487
Montreal	819,900	1,948,700
Quebec	1,542,975	288,750
Total week	2,275	7,239,000	9,660,842
Previous week ..	1,662	5,882,556	9,301,417
Two weeks ago ..	2,938	5,881,850	5,928,950
Cor. week, 1908.	2,456	8,230,390	7,715,686

COMPARATIVE SUMMARY.

	From Nov. 1, 1908, to Aug. 28, 1909.		From Nov. 1, 1907, to Aug. 29, 1908.		Decrease.
	1908, to Aug. 28, 1909.	1907, to Aug. 29, 1908.			
Pork, lbs.	25,700,400	27,501,400	1,741,000
Meats, lbs.	376,874,940	471,126,932	94,251,992
Lard, lbs.	490,375,258	538,112,980	47,737,722

OCEAN FREIGHTS.

	Liverpool.	Glasgow.	Hamburg.
	Per Ton.	Per Ton.	Per 100 lbs.
Beef, per tierce	15/	15/	15@24c.
Oil cake	7c.	8c.	@10c.
Bacon	15/	15/	15@24c.
Lard, tierces	15/	15/	15@24c.
Cheese	20/	25/	15@48c.
Canned meats	15/	15/	15@24c.
Butter	25/	30/	15@48c.
Tallow	15/	15/	15@22c.
Pork, per barrel	2/3	2/3	15@24c.

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has been elected President of the American Meat Packers Supply Co., with offices in the

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TALLOW, STEARINE, GREASE and SOAP

WEEKLY REVIEW

TALLOW.—The market has developed a better tone and better demand. The tone has shown improvement due to a little better feeling abroad and more interest has developed locally. The weekly cable showed only a small volume of offerings at the London sales, 690 casks, of which 620 casks were sold. The public cable gave the quotation unchanged at 31s. 9d., but private cables received on the floor stated that sales were at 3d. to 6d. advance over last week.

The local market shows more demand. City tallow was quoted at 5 9-16 asked, steady later. Offerings were withdrawn at this price and there were sales this week at 5½c. There was a better tone for specials, and on some qualities 1-16 better was reported bid, but refused. On Thursday a round lot of specials sold at 6½c. in tierces. The demand shows some evidence of broadening and is more healthy. There has been improvement on account of a better market in stearine, and there has been a very steady market for oleo oil, although the volume of business has not been large. The soap makers are at present doing but little, but as tallow is on a rather favorable basis, compared with other oils and fats, there is disposition to buy, while the supplies are rather limited and are not being pressed on the market. A comparison of values at present with a year ago shows that the tallow market is just about the same as last year. When this is compared with the price of lard, which is about 3c. a pound higher than last year, it indicates that cattle fats have not responded to the advance in other animal fats. Greases are also about the same price as last year. Cottonseed oil is considerably over last year, and has advanced sharply in the past few days.

Export interest in tallow continues very limited. Occasionally lots are being shipped, but there is no general demand, and the buying appears to be more of special qualities than of a general character. The stocks of tallow are claimed to be light, and of certain grades are apparently well sold up for some time to come. The situation does not appear to be weakening at all, but there is a fairly good indication of maintained values and of possible improvement if other fats and greases continue to show strength. There has been an improvement in prices for fats, of late, and unless business conditions should develop distinctly unfavorably, of which there appears to be no indication, the situation in tallow is fairly encouraging.

Quotations are: City, 5½c.; spot, country, 5½@5¾c.; special, 6¼@6½c.; edible, 7¼@8c.

The weekly contracts were on the basis of 5½c.

STEARINE.—The market for oleo stearine

has shown a much better tone, and there has been improvement in values. The market was quoted at 12c. bid, all the early part of the week, and later there were reports of some business at 12¼c. About 150,000 pounds sold early at 12c. The offerings of stearine were not large, and the market showed a better demand. The production of stearine has not been heavy according to all accounts and the offerings have been fairly well absorbed.

The improvement in demand has come apparently from a better demand from the compound makers. Some of the makers have been fairly well supplied through previous contracts, but others who neglected to make full arrangements for their entire supply, have apparently been compelled to come into the market and make purchases. There has been evidence of improving demand for compound lard, due to the persistent strength of pure lard, and there has developed a better tone to oil, although the volume of business has not been very large. The position of the market seems to be quite encouraging. The high prices for pure lard give promise of maintained activity in the demand for compound, although it is quite possible that the strength in cottonseed oil will have some influence in checking the distribution. On Thursday there was a marked improvement in the demand. Sales were made early in the day at 12¼c., with 12½c. paid later in the session and 12¾c. was quoted bid at the close.

SEE PAGE 43 FOR FRIDAY'S MARKETS.

COCOANUT OIL.—The market is firm with light offerings from abroad and on firmly held primary supplies. Quotations in New York City for Ceylon, spot, 7¼@8c.; do., shipments, 7½@7¾c.; Cochin, spot, 8¼@8½c.; do., shipments, 8c.

PALM OIL.—The market is quiet with prices about steady. Prices in New York are, for prime red spot, 5½c.; do., to arrive, 5½c.; Lagos, spot, 5½c.; do., to arrive, 5½c. Palm kernels, spot, 7½c.

CORN OIL.—The market is firmer with other oils, with some business reported at \$5 @5.10.

NEATSFOT OIL.—The market continues very firm with small offerings. For 20 cold test, 90@92c.; 30 do., 80@82c.; 40 do., water white, 73c.; prime, 55c.; low grade off yellow, 50c.

LARD OIL.—Prices are very firm on the strength of lard. Prices quoted unchanged at 91@93c.

OLEO OIL.—The market is steady with some business reported on the basis of 67 florins for extras. There were good bids in hand at the close of the week, but at prices

a little under the market. Rotterdam quotes 67 florins. New York quotes 12¼c. asked for choice, 8¼c. for No. 2 and 7¼@8¼c. for No. 3.

LARD STEARINE.—The market is quiet and firm at about 13c.

GREASE.—Prices are steady with some evidence of better demand for good soap stock. Quotations in New York: Yellow, 4½@5½c.; brown, 4¼@4¾c.; bone, 5@5½c.; house, 5½@5¾c.; "B" and "A" white, 5½@6½c., nominal.

GREASE STEARINE.—Prices are steady with rather quiet trade. Quotations: Yellow, \$5.62½@5.75, and white at 6c.

EXPORTS OF HOG PRODUCTS.

(Continued from preceding page.)

lbs.; Tampico, Mexico, 28,070 lbs.; Trinidad, W. I., 29,972 lbs.; Valparaiso, Chile, 27,590 lbs.

LARD OIL.—London, England, 20 bbls.; Sekondi, Africa, 115 gals.

PORK.—Barbados, W. I., 34 bbls.; Cayenne, French Guiana, 40 bbls.; Hamburg, Germany, 50 bbls.; Kingston, W. I., 141 bbls.; London, England, 25 bbls.; Liverpool, England, 20 bbls.; Martinique, W. I., 12 bbls.; Paramaribo, Dutch Guiana, 79 bbls.; Port Antonio, W. I., 13 bbls.; Port au Prince, W. I., 29 bbls.; St. Johns, N. F., 600 bbls.; St. Thomas, W. I., 12 bbls.; Trinidad, W. I., 59 bbls.

SAUSAGE.—Antwerp, Belgium, 319 bx.; Havre, France, 215 pgs.; Paramaribo, Dutch Guiana, 8 bx.; Rotterdam, Holland, 50 pa.

EXPORTS OF BEEF PRODUCTS.

Exports of beef products from New York reported up to Wednesday, September 1, 1909, were as follows:

BEEF.—Antwerp, Belgium, 152 tes.; Amsterdam, Holland, 48 bbls.; Bergen, Norway, 120 bbls.; Bordeaux, France, 2,525 kgs.; Bremen, Germany, 100 bbls.; Barbados, W. I., 29 bbls., 16 tes.; Copenhagen, Denmark, 50 bbls.; Christiansand, Norway, 100 bbls.; Christiania, Norway, 52 tes., 100 bbls.; Colon, Panama, 134,291 els., 20 bbls.; Cayenne, French Guiana, 375 bbls.; Gothenberg, Sweden, 25 bbls.; Glasgow, Scotland, 25 bbls., 206 tes.; Hamburg, Germany, 15 bbls.; Kingston, W. I., 30 bbls., 20 tes.; London, Eng., 442,570 bbls., 25 tes.; Liverpool, England, 232,306 bbls., 130 tes.; Martinique, W. I., 50 bbls.; Paramaribo, Dutch Guiana, 134 bbls., 10 tes.; Port au Prince, W. I., 23 bbls.; Port Antonio, W. I., 31 bbls., 6 tes.; Rotterdam, Holland, 25 bbls.; Sekondi, Africa, 17 bbls.; St. Johns, N. F., 50 bbls.; Southampton, England, 781,181 lbs., 10 bbls.; St. Thomas, W. I., 9 bbls.; Trinidad, W. I., 63 bbls.

OLEO OIL.—Antwerp, Belgium, 50 tes.;

Corn Oil Cotton Oil Cocoanut Oil Palm Oil

AND ALL SOAP MATERIALS

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383 West St., New York

Bremen, Germany, 350 tes.; Christiania, Norway, 425 tes.; Christiansand, Norway, 95 tes.; Drontheim, Norway, 35 tes.; Draunnen, Norway, 175 tes.; Gothenberg, Sweden, 210 tes.; Hamburg, Germany, 895 tes.; Liverpool, England, 125 tes., 50 bbls.; Malmö, Sweden, 140 tes.; Rotterdam, Holland, 2,080 tes.; St. Johns, N. F., 35 tes.; Stavanger, Norway, 50 tes.; from Baltimore, Md., Rotterdam, Holland, 970 tes.

OLEOMARGARINE.—Antwerp, Belgium, 1,200 lbs.; Barbados, W. I., 100 bbls.; Bocas del Toro, 1,300 lbs.; Havana, Cuba, 4,500 lbs.; Kingston, W. I., 5,100 lbs.; Port Antonio, W. I., 7,000 lbs.; Port au Prince, W. I., 17,900 lbs.; St. Thomas, W. I., 6,005 lbs.; Trinidad, W. I., 1,400 lbs.

TALLOW.—London, England, 45,030 lbs.; Manchester, England, 118,243 lbs.; Mollendo, Peru, 6,279 lbs.; Palermo, Sicily, 27,577 lbs.; Puerto Plata, S. D., 33,089 lbs.

TALLOW OIL.—London, England, 6 tes.; Rotterdam, Holland, 695 tes.

TONGUE.—Kingston, W. I., 6 bbls.; Liverpool, England, 48 bbls.

CANNED MEAT.—Barbados, W. I., 45 pa.; Batavia, Java, 60 cs.; Bordeaux, France, 32 pa.; Buenos Aires, A. R., 206 cs.; Cayenne, French Guiana, 150 cs.; Ciudad Bolívar, Venezuela, 25 cs.; Glasgow, Scotland, 125 cs.; Hamburg, Germany, 250 cs.; Havana, Cuba, 19 cs.; Havre, France, 73 pa.; Kingston, W. I., 67 cs.; La Guaira, Venezuela, 146 cs.; London, England, 1,395 cs.; Liverpool, Eng., 1,188 cs.; Manzanillo, Cuba, 36 cs.; Manchester, Eng., 134 pa.; Manaus, Brazil, 470 cs.; Matanzas, Cuba, 190 cs.; Paramaribo, Dutch Guiana, 112 cs.; Port Antonio, W. I., 11 cs.; Rangoon, 46 cs.; Rotterdam, Holland, 75 cs.; Southampton, England, 100 cs.; St. Thomas, W. I., 63 cs.

COTTONSEED OIL SITUATION.

(Special Letter to The National Provisioner from Aspegren & Co.)

New York, September 2.—The past week has been one of intense excitement. The bull clique continued to buy September until and including the first few tender days of September, and acquired control of practically all the September oil, amounting to about 100,000 bbls. total. Having done so it is naturally to their interest to continue to push the market up, so as to be able to realize a profit on these holdings, and they have used every effort to force prices higher. In this they have been helped by natural conditions, which in the first place are the steadily improving demand in this country, and in the second place reports of excessive crop damage, which are best shown in the Government report of to-day, giving a condition of 63.7.

The outlook is certainly bullish, and if consumers follow the advance given it ought to bring out higher prices. Conditions in the eastern and in the western part of the cotton belt are, however, entirely different. Premature opening in the eastern part has caused cotton and seed to move early, whereas in the West the season is very late. We look for higher prices. We quote to-day as follows: Prime summer yellow cottonseed oil, September, \$5.73; October, \$5.79; November, \$5.75; December, \$5.70; January, \$5.70; March, \$5.79; May, \$5.84. We further quote: Prime winter yellow cottonseed oil, \$5.85; prime summer white cottonseed oil, 6c.; good off summer yellow cottonseed oil, \$5.67; off summer yellow cottonseed oil, \$5.63; Hull quotation of English cottonseed oil 23s. 6d.

Louisville Cotton Oil Co.



LOUISVILLE BUTTER OIL
PROGRESS BUTTER OIL
PROGRESS COOKING OIL
IDEAL CHOICE WHITE COOKING OIL
ROYAL PRIME SUMMER YELLOW
IDEAL SUMMER WHITE SOAP OIL

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"COTTON OIL" LOUISVILLE.

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ALSO FIRST IF NOT ONLY

LICENSED AND BONDED COTTON SEED OIL WAREHOUSE

IN UNITED STATES
 WRITE FOR FULL INFORMATION

SOUTHERN MARKETS

Atlanta.

(Special Wire to The National Provisioner.)

Atlanta, Ga., Sept. 2.—Prompt crude cottonseed, 34c.; October, November and December deliveries, 33½c. Mills are not selling. Meal, \$24, f. o. b. mills, for 7½ per cent. Hulls neglected.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Sept. 2.—Thirty-three and one-quarter cents bid for prime cottonseed oil, September to December inclusive. Mills generally are asking 35c. The demand for refined is increasing. October and November prime 8 per cent. meal, \$29.25, long ton, shipside, sacked. Cake, \$28.50. No hulls are available.

CABLE MARKETS

Hamburg.

(By Cable to The National Provisioner.)

Hamburg, Sept. 3.—Market is firmer. Sales of off oil, 54½ marks; prime summer yellow, 55 marks; choice butter oil, 58 marks; prime summer white, 58 marks.

Antwerp.

(By Cable to The National Provisioner.)

Antwerp, Sept. 3.—Market is steady. Quote off summer yellow at 68 francs.

Marseilles.

(By Cable to The National Provisioner.)

Marseilles, Sept. 3.—Market is firm and oil scarce. Sales of prime summer yellow at 70 francs; prime winter yellow, 74 francs.

WANTED

PIG SKIN RINDS

DAHME & KIEFER TANNING CO.

204 Lake St.

CHICAGO, - - ILL.

Rotterdam.

(By Cable to The National Provisioner.)

Rotterdam, Sept. 3.—Market is firm. Sales of prime summer white, 33¼ florins; prime summer yellow, 32 florins; off oil, 31¼ florins; choice butter oil, 35 florins.

Liverpool.

(By Cable to The National Provisioner.)

Liverpool, Sept. 3.—Market is steady. Sales of off oil, 26½s.; prime summer yellow, 27s.; white oil, 29s.

Valuable trade information may be found every week on the "Practical Points for the Trade" page. Do you make it a habit to study this page?

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COTTONSEED OIL

WEEKLY REVIEW

THE NATIONAL PROVISIONER is official Organ of the Interstate Cottonseed Crushers' Association, the Oil Mill Superintendents' Association of the United States, the Texas Cottonseed Crushers' Association, the South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and the Louisiana Cottonseed Crushers' Association.

Trade Active—Prices Strong—American Cotton Oil Company Large Buyers—Tenders on Contracts Heavy—Cotton Crop News Unfavorable.

The market has been active and strong this week with a decided move upward in values for all deliveries. The feature of the market has been the decided strength in the near deliveries, due apparently to heavy buying by one of the leading trade concerns. A week ago the near positions were at a discount of nearly 10 points on the winter positions, but with the distinct support by the leading refining interest, and active buying of cash, September and October by this company the near positions have advanced more rapidly than the distant.

The concern referred to above has been a steady buyer of the September and October for some weeks past and the purchases have been on quite a liberal scale. The trade estimates are that the purchases of September amount to over 60,000 barrels. On Tuesday, the last day of August, there was a very active trade, and prices were advanced 10 points, with purchases of about 10,000 barrels by this company of spot and September. This was followed by a further advance in the market, with shorts quite active buyers. The tenders on the September contracts have been so far about 20,000 barrels, and have apparently all been received by the leading refining company. The purchases of the spot, September and October deliveries put this company in apparently complete control of the nearby situation. It gives them a large

supply of old oil of admitted fine quality, while the offerings of new oil are as yet very limited.

Some business was reported this week in new crude at about \$4.40 per hundred in the Valley and Southeast, but the amount of oil sold was not large. The reports this week regarding the cotton crop have been distinctly unfavorable. The weather has continued very dry in the northern half of the East Gulf States and in Tennessee, although elsewhere in the cotton belt there have been quite good rains. There have been the usual number of beginning of the month private crop reports and on Thursday the Government report was issued. The National Ginners' report showed a condition of 64.1, the report of Miss Giles a condition of 67.5, Mrs. Burch 68.7, the Journal of Commerce 66, and Norden & Co. 65.7. These reports showed a loss in condition of from 2.3 up to about 8½ points, but most of the reports showed a loss in condition of over 6 points.

The Government report showed a condition of 63.7, compared with 71.9 last month, indicating a loss for the month of 8.2. The average loss during the month of August for the past ten years has been 7. The reports regarding the appearance of the crop are in line with the reports of the condition, indicating a crop of low vitality, and of unfavorable appearance, with not a great deal of fruitage. Whether these reports are colored by the apprehension of the South regarding the crop situation can only be told as the season advances, and picking is advanced. The crop is admitted to be late, and it will require

a late frost in order to secure a full out-turn.

The end of the old crop year occurred this week and the reports on the commercial crop of cotton for the season show that the commercial total was the largest on record. The report of Secretary Hester of New Orleans made the commercial crop 13,825,457 bales, against 11,571,966 bales the preceding year. The New York Cotton Exchange placed the crop at 13,827,516 bales.

The popular estimates which have been put out this week have pointed to a crop this season possibly 3,000,000 bales below last year, which with ordinary yields, would mean a decrease in seed product of 1½ million tons. Conservative interests, however, do not agree with such estimates, and the conservative figures on the possible out-turn seem to range around 11¼ to 12 million bales. The output will depend very largely on the weather conditions the next two months, and the earliness or lateness of the frosts. One of the points which is being raised by the bulls on old oil is that the quality of the new oil will be inferior to the old, but there is nothing yet to show that such will be the actual case.

The price of seed is very strong, and the high price of seed and the high price of oil may result in a very large movement of seed and a very large crush. The percentage of seed crushed might easily vary with the high price of seed and the high price of oil, and even with a crop of seed 1,000,000 tons less than last year, an increase of 10 per cent. in the amount of seed crushed, would make the resulting product of oil much larger than the apparent size of the crop would promise.

The
American
Cotton
Oil Co.



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INCORPORATED 1885

COTTON SEED OIL

SNOWFLAKE—Choice Summer White Deodorized Oil

WHITE DAISY—Prime Summer White Deodorized Oil

DELMONICO—Choice Summer Yellow Oil

APEX—Prime Summer Yellow Oil

BUTTERCUP—Deodorized Summer Yellow Oil

NONPAREIL—Choice Winter Yellow Salad Oil

ECLIPSE—Choice Butter Oil

REFINERY AND GENERAL OFFICE, LOUISVILLE, KY. "Refinery" Louisville, U.S.A.

CABLE ADDRESS

There has been a considerable improvement of late in the domestic demand for oil, and a fairly good compound business is reported. The foreign demand, however, is still very slow. Large prices are strong and they have shown further improvement, while the movement of hogs is light and the recent developments in the corn crop situation have been rather adverse, indicating that the supplies of feeding stuffs this year will not be as large as were indicated early in the season.

SEE PAGE 43 FOR FRIDAY'S MARKETS.

Closing prices Saturday, Aug. 28.—Spot, \$5.48@5.70; September, \$5.37@5.38; October, \$5.48@5.50; November, \$5.48@5.49; December, \$5.48@5.49; January, \$5.51@5.53; March, \$5.59@5.60; May, \$5.65@5.68; July, \$5.60@5.80; good off, \$5.30@5.35; off, \$5.34@5.38; winter, \$5.65@5.99; summer, \$5.40@5.70. Sales: Spot, 500, \$5.45; September, 2,000, \$5.36@5.39; October 1,000, \$5.46@5.47; November, 100, \$5.49; December, 200, \$5.49; January, 500, \$5.52; March, 1,300, \$5.59@5.60. Total sales 5,600. Market closed steady at 1c. to 3c. advance. Prime crude new — September.

Monday Aug. 30.—Spot, \$5.40@5.48; September, \$5.40@5.41; October, \$5.49@5.50; November, \$5.49@5.51; December, \$5.51@5.53; January, \$5.54@5.57; March, \$5.65@5.67; May, \$5.72@5.74; July, \$5.75@5.80; good off, \$5.36@5.40; off, \$5.30; winter, \$5.60@5.90; summer, \$5.45@6. Sales: September, 5,300, \$5.38@5.41; October, 3,300, \$5.49@5.51; November, 300, \$5.49@5.50; December, 1,200, \$5.51@5.53; January, 200, \$5.54@5.57; March, 1,700, \$5.67@5.69; May, 700, \$5.70@5.74. Total sales 12,700. Market closed firm at 1c. to 15c. advance. Prime crude new — September.

Tuesday, Aug. 31.—Spot, \$5.51@5.52; September, \$5.51@5.52; October, \$5.58@5.59; November, \$5.55@5.59; December, \$5.57@5.60; January, \$5.60@5.61; March, \$5.71@5.72; May, \$5.76@5.84; July, \$5.80@5.90; good off, \$5.40@5.50; off, \$5.40@5.48; winter, \$5.75@6.20; summer, \$5.60@6. Sales: Spot, 2,200, \$5.50@5.55; September, 5,700, \$5.41@5.51; October, 2,000, \$5.52@5.58; November, 600, \$5.53@5.56; December, 300, \$5.58; January, 1,500, \$5.60@5.61; March, 1,900, \$5.69@5.71; May, 200, \$5.77@5.78; July, 100, \$5.80. Total sales 14,500. Market closed firm at 4c. to 11c. advance. Prime crude new — September.

Wednesday, Sept. 1.—Spot, \$5.65@5.67; September, \$5.62@5.65; October, \$5.69@5.70; November, \$5.66@5.68; December, \$5.66@5.67; January, \$5.68@5.70; March, \$5.77@5.79; May, \$5.80@5.82; July, \$5.85@5.89; good off, \$5.43@5.55; off, \$5.55@5.63; winter, \$5.83@6.09; summer, \$5.65@5.75. Sales: September, 2,500, \$5.50@5.62; October, 1,500,

\$5.60@5.70; December, 700, \$5.64@5.66; January, 2,000, \$5.62@5.70; March, 400, \$5.75@5.78; July, 100, \$5.86. Total sales, 7,200. Market closed firm at 4c. to 11c. advance. Prime crude new \$4.40 bid September.

Thursday, Sept. 2.—Spot, \$5.76@5.85; September, \$5.75@5.78; October, \$5.79@5.80; November, \$5.74@5.76; December, \$5.68@5.70; January, \$5.69@5.71; March, \$5.72@5.80; May, \$5.80@5.85; July, \$5.85@5.95; good off, \$5.40@5.65; off, \$5.64@5.70; winter, \$5.85@6.15; summer, \$5.70@6. Sales: September, 1,100 at \$5.62@5.73; oil, 3,000 at \$5.71@5.80; November, 2,000 at \$5.70@5.75; December, 500 at \$5.70; January, 900 at \$5.70@5.72; March, 200 at \$5.76@5.79. Total sales 7,700. Market closed firm; unchanged to 11c. advance. Prime crude \$4.53 September.

COTTONSEED OIL EXPORTS

Exports of cottonseed oil reported up to Aug. 31, 1909, and for the period since Sept. 1, 1908, and for the same period of 1907-08, were as follows:

From New York.

Port.	For Week.	Since Sept. 1, 1908.	Same Period 1907-8.
	Bbls.	Bbls.	Bbls.
Aalesund, Norway	—	50	25
Aberdeen, Scotland	—	125	108
Acajutla, Salvador	—	84	21
Acapulco, Mexico	—	16	—
Adelaide, Australia	—	4	—
Alexandria, Egypt	—	3,502	9,581
Algiers, Algeria	—	7,045	7,325
Algoa Bay, Cape Colony	—	488	131
Amapola, Honduras	—	32	—
Amsterdam, Holland	—	50	—
Ancona, Italy	—	5,494	—
Antigua, West Indies	—	154	142
Antofagasta, Chile	—	5	143
Antwerp, Belgium	—	2,825	5,843
Asuncion, Venezuela	—	6	22
Auckland, New Zealand	—	138	488
Arua, West Indies	—	102	—
Bahia, Brazil	—	2,180	—
Barbados, W. I.	—	1,323	1,261
Barcelona, Spain	—	47	—
Barl, Italy	—	225	—
Beira, E. Africa	—	38	—

Belrut, Syria	49	649	163
Belfast, Ireland	—	140	125
Belize, Br. Honduras	—	124	—
Bergen, Norway	—	660	828
Bisceglie, Italy	—	75	—
Rissao, Portuguese Gulana	—	5	5
Bone, Algeria	—	—	1,050
Bordeaux, France	—	2,806	5,100
Braila, Roumania	—	1,155	75
Bremen, Germany	—	630	1,024
Bremerhaven, Germany	—	—	50
Bridgetown, West Indies	—	60	—
Brisbane, Australia	—	10	—
Bristol, England	—	75	135
Buenos Aires, Arg. Rep.	287	12,854	12,100
Bukharest, Roumania	—	125	80
Calbarien, Cuba	—	20	11
Cairo, Egypt	—	484	—
Calcutta, India	—	23	84
Campeche, Mexico	—	236	4
Cape Town, Cape Colony	—	1,744	2,161
Cardenas, Cuba	—	6	11
Cardiff, Wales	—	35	—
Cartagena, Colombia	—	10	—
Carupano, Venezuela	—	26	—
Cavalla, Turkey	—	25	—
Cayenne, French Guiana	94	637	711
Celba, Honduras	—	—	113
Christiania, Norway	—	2,152	2,835
Christiansand, Norway	—	105	175
Cienfuegos, Cuba	—	489	141
Ciudad Bolivar, Venezuela	7	137	227
Colon, Panama	62	1,662	1,202
Conakry, Africa	—	—	5
Constantinople, Turkey	—	36,240	7,820
Copenhagen, Denmark	225	2,009	1,001
Corinto, Nicaragua	3	68	121
Cork, Ireland	—	—	260
Cristobal, Panama	—	6	123
Curacao, Leeward Islands	—	43	33
Dakar, W. Africa	—	—	20
Dantzie, Germany	—	820	1,475
Dedegatch, Turkey	—	2,088	75
Delagoa Bay, East Africa	—	355	164
Demerara, British Guiana	—	2,781	2,248
Drontheim, Norway	—	275	125
Dublin, Ireland	—	4,227	2,400
Dundee, Scotland	—	25	100
Dunedin, New Zealand	—	41	—
Dunkirk, France	—	590	2,335
East London, Cape Colony ..	—	184	—
Flume, Austria	—	225	50
Fort de France, West Indies ..	—	—	321
Fredericksbad, Norway	—	—	85
Fremantle, Australia	—	45	23
Galatz, Roumania	—	6,806	3,061
Genoa, Italy	25	51,908	13,067
Georgetown, British Guiana ..	—	10	252
Gibara, Cuba	—	7	20
Gibraltar, Spain	—	660	250
Glasgow, Scotland	—	3,885	12,918
Gothenberg, Sweden	—	1,000	590

The Procter & Gamble Co.

REFINERS OF ALL GRADES OF

COTTONSEED OIL

Aurora, Prime Summer Yellow
Boreas, Prime Winter Yellow
Venus, Prime Summer White

Marigold Cooking Oil
Puritan Salad Oil
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Produce Exchange

NEW YORK CITY

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Cotton Seed Oil

**ON THE N. Y.
PRODUCE
EXCHANGE FOR**

FUTURE DELIVERY

Write to us for particulars. Will wire you the daily closing prices upon request.

Grenada, West Indies	11	72	Santos, Brazil	109	1,657	Christiania, Norway	50	—
Guadeloupe, West Indies	2,622	3,950	Savannah, Colombia	4	18	Genoa, Italy	1,254	—
Guantanamo, Cuba	127	28	Sekondi, W. Africa	—	20	Glasgow, Scotland	26	609
Halifax, Nova Scotia	24	—	Sfax, Tunisia	47	—	Hamburg, Germany	4,719	1,000
Hamburg, Germany	25	11,457	Shanghai, China	10	—	Liverpool, England	326	—
Hango, Russia	20	—	Smyrna, Turkey	3,169	313	London, England	—	1,020
Havana, Cuba	26	2,298	Sousa, Tunisia	450	—	Marseilles, France	—	1,109
Havre, France	12,611	29,724	Southampton, England	949	1,060	Rotterdam, Holland	27,599	15,786
Helsingfors, Finland	20	40	Stavanger, Norway	—	440	Tampico, Mexico	—	80
Hull, England	580	200	Stettin, Germany	2,850	2,874	Vera Cruz, Mexico	9,906	10,067
Inagua, West Indies	7	18	Stockholm, Sweden	375	324	Total	44,448	30,383
Jamaica, West Indies	7	—	Surinam, Dutch Guiana	13	16			
Kalmar, Sweden	—	55	Sydney, Australia	391	134			
Kavala, Turkey	225	—	Syracuse, Sicily	250	—			
Kingston, West Indies	70	3,382	Tampico, Mexico	206	—			
Kobe, Japan	25	—	Tonsberg, Norway	—	223	Antwerp, Belgium	206	500
Konigsberg, Germany	50	100	Trebitz, Armenia	—	357	Bremen, Germany	30	300
Kustendji, Roumania	6,399	935	Trieste, Austria	10,861	6,845	Bremerhaven, Germany	—	100
Lagos, Portugal	—	10	Trinidad, Island of	5	533	Copenhagen, Denmark	50	100
La Guaira, Venezuela	5	326	Tunis, Algeria	2,105	73	Dublin, Ireland	800	—
La Libertad, Salvador	—	5	Valparaiso, Chile	200	4,355	Glasgow, Scotland	—	275
La Union, Salvador	—	4	Venice, Italy	72,686	14,501	Hamburg, Germany	1,035	575
Leghorn, Italy	113	20,089	Vera Cruz, Mexico	—	671	Havre, France	1,005	1,730
Leith, Scotland	—	125	Victoria, Brazil	—	10	Liverpool, England	—	100
Liverpool, England	—	6,529	Wellington, N. Z.	—	206	Rotterdam, Holland	634	3,630
Loanda, W. Africa	100	9,325	Yokohama, Japan	18	103	Total	3,754	7,110
London, England	—	64	Total	1,807	478,381			
Macoris, San Domingo	—	405			431,232			
Madras, India	—	5						
Malmo, Sweden	—	155						
Malta, Island of	75	4,219						
Manchester, England	—	1,645						
Manzanillo, Cuba	—	228						
Maracaibo, Venezuela	—	304						
Marasbun, Brazil	—	24						
Marseilles, France	44,864	143,792						
Martinique, West Indies	4,907	3,358						
Massawa, Eritrea	112	188						
Matanzas, West Indies	—	5						
Mauritius, Island of	—	24						
Melbourne, Australia	—	286						
Messina, Sicily	—	205						
Mollendo, Peru	—	8						
Monrovia, Liberia	—	14						
Montego Bay, West Indies	—	23						
Monte Cristi, San Dom.	—	206						
Montevideo, Uruguay	6,589	5,047						
Nantes, France	—	10						
Naples, Italy	10,097	785						
Newcastle, England	—	25						
Nuevitas, Cuba	—	81						
Oran, Algeria	—	1,248						
Palerme, Sicily	—	975						
Panama, Panama	—	56						
Panderna, Asia	—	118						
Para, Brazil	—	64						
Paramaribo, Dutch Guiana ..	—	—						
Paranaguá, Brazil	—	38						
Patras, Greece	—	200						
Pernambuco, Brazil	—	953						
Phillippeville, Algeria	—	175						
Piraeus, Greece	—	124						
Pointe a Pitre, West Indies ..	—	249						
Port Antonio, Jamaica	9	135						
Port au Prince, West Indies ..	5	232						
Port Barrios, C. A.	—	96						
Port Cabello, Venezuela	—	147						
Port de Paix, Haiti	—	—						
Port Elizabeth, Cape Colony ..	—	—						
Port Limon, Costa Rica	12	445						
Port Natal, Cape Colony	—	863						
Port of Spain, W. I.	—	20						
Port Said, Egypt	—	759						
Preveza, Turkey	—	25						
Progreso, Mexico	—	128						
Puerto Plata, San Dom.	—	1,274						
Punta Arenas, Costa Rica	—	590						
Ravenna, Italy	—	5,099						
Rio Grande do Sul, Brazil	—	76						
Rio Janeiro, Brazil	294	7,406						
Rosario, Argentine Rep.	—	268						
Rotterdam, Holland	200	33,378						
St. Croix, West Indies	—	4						
St. Johns, N. F.	—	106						
St. Kitts, W. I.	—	338						
St. Lucia, West Indies	—	128						
St. Martin, West Indies	—	193						
St. Thomas, W. I.	—	87						
Salonica, Turkey	—	5,607						
Samana, San Dom.	—	195						
Sanchez, San Dom.	—	105						
San Domingo City, San Dom. ..	—	1,323						
San Jose, C. R.	—	17						
Santiago, Cuba	—	552						

**SCIENTIFIC
OIL MILL
MACHINERY**

SEND FOR CATALOGUE

THE FOOS MFG. CO.

ESTABLISHED 1878

SPRINGFIELD, OHIO, U.S.A.

Trieste, Austria	—	281	450
Venice, Italy	—	1,328	374
Total	—	62,798	58,904

From Newport News.

Glasgow, Scotland	—	1,750	—
Hamburg, Germany	—	250	—
Liverpool, England	—	6,300	100
London, England	—	1,000	25
Rotterdam, Holland	—	1,650	137

Total	—	10,950	262
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From Norfolk.

Glasgow, Scotland	—	1,650	—
Hamburg, Germany	—	1,325	—
Liverpool, England	—	875	—
London, England	—	425	—
Rotterdam, Holland	—	4,741	—

Total	—	9,016	—
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From All Other Ports.

Canada	—	22,043	20,213
Liverpool, England	—	20	—
Mexico (including overland) ..	722	102,872	80,345
Rotterdam, Holland	—	2,825	—

Total	722	127,760	100,558
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Recapitulation.

From New York	1,867	478,351	431,232
From New Orleans	1,515	255,931	222,621
From Galveston	—	44,449	30,383
From Baltimore	—	3,754	7,110
From Philadelphia	—	1,281	1,081
From Savannah	—	62,798	58,904
From Newport News	—	10,850	262*
From Norfolk	—	9,016	—
From all other ports	722	127,760	100,558

Total	4,104	994,320	852,151
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*Incomplete.

COTTON OIL AND SARDINE CANNING.

In a report on the sardine canning industry of Norway, Consul Felix S. S. Johnson of Bergen, says that the canning of sardines is now one of the most important industries on the western coast of Norway, consisting of more than 20 factories, employing several thousand men, women and children, giving employment not only to persons in the factories but those on the sea. The Spanish, Portuguese, and French sardine fisheries are not so productive as in years gone by; consequently the American importer has to look elsewhere for the loss in production in those countries, and Norway has been able to meet all orders by American importers. The total exportation of sardines last year amounted to about \$500,000. All shipments to the United States are made either by the way of Hamburg or Rotterdam.

Olive oil is used in canning sardines exported to the United States, but cottonseed oil is employed in those exported to other countries. The duty on cottonseed oil has recently been reduced to 4 öre per kilo (1.07 cents per 2.2 pounds); this will increase the demand for cottonseed oil among the packers.

COTTONSEED PRODUCTS EXPOSITION.

George S. Weaver of Montgomery, Ala., chairman of the Publicity Committee of the Inter-State Cotton Seed Crushers' Association, is actively at work on the suggestion made by L. A. Ransom of Atlanta, when president of that association, that a cotton seed products exposition should be held at an early date in the South. Mr. Weaver has created the name "King Cotton Carnival," and is now working up interest in it, with a view to having the carnival held either in New Orleans or Memphis next year. He states that the suggestion has met with widespread and favorable comment, and is sure of success.

Watch the "Wanted and For Sale" page for business opportunities and equipment bargains.

COTTONSEED PRODUCTS IN GREECE

By Julien L. Brode, Special Agent U. S. Bureau of Manufactures.

Athens, August 10.—Greece is a large consumer of edible oil. Her population is about 2,500,000, and there is annually consumed 20,000 to 25,000 tons of oil, or about 8 to 10 kilos per capita. Greece has been able to produce enough edible (olive) oil in full-crop years to supply home consumption, but in short-crop years, which happen almost every alternate year, export trade in this commodity suffers.

The producers hold back considerable oil to supply their own needs, and speculators, seeing the situation ahead, buy up the available stocks of olive oil, and with the protection afforded them by the high tariff against the importation of other edible oils, are able to sell to consumers in Greece at much higher prices than they can obtain in foreign markets, where there is active competition. At present the commercial grade of olive oil eaten here is being sold on the basis of franc 140 (\$27.02) per 100 kilos, loose, wholesale. The best price obtainable for this same grade in foreign markets is francs 116 to 120 (\$22.38 to \$23.16) per 100 kilos.

The average production of olive oil in Greece is about 60,000 tons. A maximum production is about 70,000 tons, and a crop failure, as was the case the past season, produces about 30,000 tons. In average seasons about 50 per cent. of the crop is exported, but this season to August 1 there has been only about 6,000 tons exported, and most of this was from stocks carried over from the 1907-1908 production.

Only about 10 per cent. of the oil produced would be classed as strictly edible. This comes mostly from Corfu and Paxi, and is exported largely to France and Italy. The other oil is used in foreign markets for commercial uses, but in Greece it is used for edible purposes. It is dark, fruitily, and odorous. The present retail price is 2.25 drachmas per oke loose, or about 15 cents per pound.

The growing olive crop is in very good condition, and a full average crop is expected. September is the critical month, and until that is passed close predictions are difficult. The new oil is expected about November 20. Those who are in close touch with the situation look forward to an opening price for new olive oil, commercial grade, at about francs 100 (\$19.30) per 100 kilos loose, and later a decline in the price if the crop matures up to present prospects. The present stock of olive oil in Greece is thought to be only nominal.

Duty Keeps Out American Oil.

The present value of American cottonseed oil, prime summer yellow, is about franc 74 (\$14.28) per 100 kilos c. i. f. Athens (6½ cents per pound), which with the customs duty (1 drachma per oke = 9.6 cents per pound) and 4 per cent. for municipal taxes added, brings the wholesale price to about 17½ cents per pound. Were cottonseed oil allowed to enter at a reasonable duty the commercial grades of olive oil, by a mixture of cottonseed oil, could be brought up to a higher standard of edibility and sold for less money.

Those not preferring the olive oil flavor could get for almost half the price an oil even more wholesome than the low olive oil being used. The producer could sell the stocks he is holding for his own use at high prices and buy in the cheaper substitutes. The exporter having more stocks at his disposal could supply his customers abroad, and on account of this increase in exports the wealth of Greece would increase to that extent. The only parties in Greece benefited by the present high duty on cottonseed oil are the speculators.

Until March last the duty on cottonseed oil was only 30 drachmas (\$7.72) per 100 okes (= 2.8 cents per pound), which was sufficiently high to keep out cottonseed oil except in short olive crop years. A Constantinople dealer shipped in February last 12 barrels of cottonseed oil to Athens for a

trial shipment, and as the oil filled a need, more was wanted. The dealer sold 100 barrels at 77 francs (\$33.06) c. i. f. Athens.

After the oil was en route, but before its arrival in Athens, some of the olive oil speculators heard of the shipment and raised an agitation against it. It was publicly declared that oleo oil and cottonseed oil were made out of unwholesome materials; that they were poisonous, and would cause an epidemic of cholera morbus if allowed to enter Greece. Oleo oil was bitterly attacked on the ground that it was made from carcasses of all kinds of dead animals and shipped out of America because the laws prevented its sale there; cottonseed oil was attacked on the ground that its importation in Greece would hurt the fair name of Grecian pure olive oil in foreign markets, and that an adulteration of it with olive oil almost defied detection.

Stories Told About Oleo and Cottonseed Oil.

These arguments against oleo oil raised an indignant protest from the American shippers of this product. The duty on oleo oil was not raised over 40 drachmas per 100 okes (= 4 cents per pound, including municipal tax), whereas the duty on cottonseed oil was placed at 9.6 cents per pound, an increase of 284 per cent. The 100 barrels of cottonseed oil were rejected on their arrival in Greece, and were reshipped to Saloniki and resold at a loss of 7,000 francs, or 50 per cent. of the value of the lot.

The pure food laws of many countries now prohibit the sale of mixed olive oil under the name of pure olive oil, so the people look not to the source of supply to judge the purity of the oil, but to their own government to protect them. An adulteration of less than 1 per cent. of cottonseed oil in olive oil is detectable. An analysis of pure cottonseed oil will show it to contain nothing impure or harmful, but, on the other hand, will demonstrate it is highly nutritious.

All these things have now been brought to the attention of a member of the Greek Parliament. He states he is convinced of the injustice of the present high duty against cottonseed oil and has promised at the first opportunity to introduce a bill in Parliament providing for a lower rate. The retailers of Athens, visited by the writer, are strongly in favor of the importation of cottonseed oil. They state that at such a season as the present, owing to high prices of olive oil, consumption has decreased materially, and had they a cheaper oil to sell considerable more would be used, which would of course increase their business. What little cottonseed oil they handled before the high duty was imposed made a good impression on them and their customers. They hope for a lower duty on the cottonseed oil and will use their individual efforts in this direction.

COTTONSEED OIL IN TURKEY.

By Special Agent Julien L. Brode.

(Concluded from last week.)

Smyrna has imported about 10,000 barrels of cottonseed oil this season, of which England has supplied 75 per cent. The American oil is now quoted at 74 francs per 100 kilos, and the English is quoted at 65 francs per 100 kilos, c. i. f. Smyrna. The English oil is reddish, thick and has an offensive odor, but the lower price and the fact that it was introduced first is the cause of its heavier sale this season. The American oil is becoming more popular, and those who have given it a trial are loud in its praise. Many of the retailers have ceased carrying the English oil. They claim it has too much odor and taste. Some low-grade American oil was sold here earlier in the season, but later none was to be had. This is due, no doubt, to the fine condition of last season's seed, which produced excellent oil.

At present it is thought there is in hand (Continued on next page.)

HIDES AND SKINS

(Daily Hide and Leather Market)

Chicago.

PACKER HIDES.—Late activity has put the market on a firm basis for about all varieties. Packer current salting native steers continue to sell at 17c., and one of the packers is reported to have sold two cars from St. Joseph at this figure, taking into the middle of September. Other sales of August take-off by a big packer and also October hides ahead by a big packer were effected at 16 $\frac{3}{4}$ @17c. There are still some packer natives of August take-off reported still to be had at 17c., and bids at 16 $\frac{3}{4}$ c. have been declined for these. Heavy Texas steers moved at 16 $\frac{3}{4}$ c. in good-sized trading and late August lightweights are offered at 15 $\frac{3}{4}$ c. The kill is keeping large in the Southwest of branded hides, but the packers have succeeded in advancing the market on most varieties this week, as shown by late sales reported. No further sales are noted of butt brands with last sales reported at 16c., but packers say the 17c. market for natives makes these firm at 1c. less. The packers are offering late August and September Colorados at 15 $\frac{3}{4}$ c., but tanners' views have been around 15 $\frac{1}{2}$ c. for these with the same ideas entertained for light Texas. There is much more inquiry for branded cows following sales of 20,000 at 14 $\frac{1}{4}$ @14 $\frac{1}{2}$ c., and two of the packers declined an offer of 14c. for a large block of these and are holding at 14 $\frac{1}{4}$ c. There is a fair demand for native cows with scattering sales of these effected from day to day. Heavyweights are quoted at 15 $\frac{3}{4}$ @16c. with 2,000 more sold by a big packer of August and early September take-off at the inside price and light cows are ranged at 15 $\frac{1}{2}$ @15 $\frac{3}{4}$ c.

Later Wire.—Activity in branded cows continues and one of the packers noted above as holding at 14 $\frac{1}{4}$ c. sold 10,000 July and August salting at 14 $\frac{1}{2}$ c., making total sales of 30,000 of this variety by this packer and another packer Wednesday and Thursday.

COUNTRY HIDES.—The dealers continue to talk strong for choice quality hides at late outside asking prices but there is considerable contention on the part of some large Eastern tanners who are quoting the market on a basis of 13 $\frac{1}{2}$ @13 $\frac{3}{4}$ c. for buffs as to quality and who claim that talk of 14c. for what they call clear of grub hides is misleading inasmuch as practically all offerings of current receipts run practically clear of grubs at this season of the year and that they have offerings in hand from all of the Chicago dealers at 13 $\frac{3}{4}$ c. for short-haired stock which they are not taking. At the high prices talked by dealers trading is inactive, which is more or less in support of the claims of prominent buyers as outlined above. Rather than pay 14c. asked for choice selection, clear of grub hides in the Chicago market, tanners are giving more attention to offerings from outside points that are now all short haired and available at 13 $\frac{3}{4}$ c. Buffs and heavy cows are ranged at 13 $\frac{1}{2}$ @14c., with the outside price asked for good choice selection. Dealers have sold "off" grade stock all the way from 13@13 $\frac{1}{2}$ c. of late and are now claiming that supplies of these are not large. Extremes are ranged at 14 $\frac{1}{2}$ @14 $\frac{3}{4}$ c. with special selections held even higher, but good stock is obtainable at the inside price. Heavy steers continue at 14 $\frac{1}{2}$ @15c. and are steady in price, and heavy bulls from 12@13c., but the outside figure would be for all No. 1's.

HORSE HIDES are unchanged. \$3.75 is

reported bid for lots that run fairly well to cities and \$3.60 for lots containing more countries. No. 2's go at \$1 less.

CALFSKINS.—5,000 best Chicago city skins are reported sold at 19 $\frac{1}{4}$ c. Best outside cities and ordinary Chicago cities are quoted at 19c., inferior outside cities 18 $\frac{1}{4}$ c. and countries are held firmer with 18@18 $\frac{1}{2}$ c. asked as to lots. Short-haired kips are held stronger with countries 15@16c. and Chicago city and packer skins 16@17c. Some packers ask up to 20c. for their calfskins. Light calf is quiet at \$1.20 asked and deacons at \$1.

SHEEPSKINS.—One packer has sold this week and next week's shearlings at \$1.15 and lambs at \$1.25 and the price on the lambs is the full outside figure recently asked. Country shearlings are ranged at 40@85c. as to quality with clips selling from 40c. down. Country lambs were last ranged at 35@75c. and dry Western pelts 17@18 $\frac{1}{2}$ c., as to quality.

New York.

DRY HIDES.—Common varieties are decidedly unsettled. Some small sales of Orinocos are reported at 22 $\frac{1}{4}$ c. Puerto Cabellos at 21 $\frac{1}{4}$ c. and Central Americans at 20 $\frac{1}{4}$ c. which is $\frac{1}{4}$ c. off from last trading rates. Also about 4,500 Bogotas sold during the week, part at 20 $\frac{1}{2}$ c. for mountains which is $\frac{1}{2}$ c. down. However, other importers holding the bulk of offerings refuse to shade from last selling figures. The stock on hand is larger, comprising 27,000.

CITY PACKER HIDES.—Packers continue to talk firm but there is no inquiry nor sales.

COUNTRY HIDES AND CALFSKINS.—There are not many offerings of nearby hides but tanners and dealers continue apart in their views. Some parties claim offerings of European 45-lb. average cows at a price that would not cost over 12c. flat, the hides, of course, not being of the best quality and running about 60 per cent. seconds, but such offerings tend to keep their views low on the domestic stock. New York State cows continue to be offered at 13@13 $\frac{1}{4}$ c. flat. Some holders claim to have refused bids of 12 $\frac{1}{2}$ c. for bulls and ask up to 13c.

CALFSKINS.—Countries are in small offering and the situation is unchanged.

WET SALTED HIDES.—Sansinena frigorificos sold at this week's auction at 14 $\frac{3}{4}$ c.

EUROPEAN MARKET.—Final average result cable continues delayed. Cables on calf to different houses here are mixed. One cable gives heavy calf advanced 4 per cent., while another notes light calf advanced 3 per cent. and heavy calf declined 3 per cent.

Boston.

Tanners are bidding under asking prices. Ohio buffs held 14@14 $\frac{1}{4}$ c. More interest shown in extremes at 14 $\frac{1}{2}$ @15c. Southern quiet, 11 $\frac{1}{4}$ @12 $\frac{1}{2}$ c., offerings light.

BUTCHERS AND HIDE DEALERS

Will do well to send their collections of Hides, Calfskins, Pelts, Tallow, Bones, etc., to Carrol S. Page, Hyde Park, Vt. He pays spot cash. He pays the freight. He pays full market value. He also furnishes money with which to buy, and keeps his customers thoroughly posted at all times as to market changes and market prospects. Write him for full particulars and his free bulletin.

COTTONSEED OIL IN TURKEY.

(Continued from preceding page.)

in Smyrna about 900 barrels of cottonseed oil, and there has been bought for later arrivals about 1,400 barrels, mostly American cottonseed oil. It is thought that there are only about 400 to 500 barrels (53 gallons each) of olive oil at Smyrna, and in the interior only about 5,000 barrels. There are yet about four months before the new olive oil comes in the market, and it is anticipated that there will be further hand-to-mouth buying of cottonseed oil until new olive oil comes in, at which time larger contracts for cottonseed oil will be made, the quantity depending on the relative prices of the two oils. The monthly consumption of oil at Smyrna is estimated to be about 1,500 barrels.

There is a good demand for spot cottonseed oil at Smyrna. One dealer said he would buy 250 barrels if he could buy it en route. Several complaints were registered against the refusal of American shippers to give quick shipment. Some of the dealers state that they wanted prompt shipment from New York and could buy their shipment from England this way, but the Americans would only offer them all July. Some orders went to England on this account.

Opening at Smyrna for Oil Mill.

A fine opportunity exists at Smyrna for the erection of an oil mill for crushing cotton seed, sesame seed and poppy seed. Arachide could also be brought from India. The oil would have a ready sale at good prices in Turkey, and what cakes, with the hulls left in them (as at Marseilles), could not be sold in Turkey could readily be sold in Malta, Servia, Bulgaria, etc., where stock raising is carried on. It is a question of but a short time before some one seizes upon this excellent opportunity and erects a good mill here.

Manufacture of Soap at Smyrna.

Smyrna is an important soap-making center. There are about eight factories here, making in all about 18,000 tons of soap yearly. In making this soap, four-fifths of oil (about 3,600 tons in all) is used to one-fifth carbonate of soda. Most of the oil used is low-grade olive oil, but last year considerable English cottonseed oil was used. One soap dealer said he used 450 barrels of English oil and 50 barrels American. He much preferred the latter, but the difference in price was too much, so he bought the English. At times when there is much off oil in America, a good outlet can be found for it among the soapmakers at Smyrna.

Most of the business with Smyrna is done through agents who sell on a commission. There are some good banks here who will give confidential reports on the reliability of individuals. The Imperial Ottoman Bank and the Bank d'Orient stand as the most prominent. The usual American term is 90-day draft, payable at Paris or London, where the buyers in Turkey give confirmed bank credits. American shippers can discount the 90-day drafts and get their money on presentation of documents at Paris or London, as the case may be. Bankers in American cities will no doubt buy up the paper if all documents are in order, and the shippers can get their money at once.

The usual terms of the Austrian, German, English, French and Greek shippers are sight drafts against ship documents, payable on arrival of the goods. Many of the foreign shippers give several months' credit, at 8 to 9 per cent. interest, after arrival of goods. Many of the agents handling American accounts themselves pay the American drafts, and in turn extend a line of credit at their own risk to their patrons. It is therefore important that a good reliable agent be secured.

RETSOF

Chicago Section

America expects that every box car this day will do its duty.

Board of Trade membership are being bid for by the directors at \$2,350.

Is it Harriman or the stock market which is sick, and what effect does the condition of either have on the other?

The straw hat has the right of way until September 15 by order of Mayor Busse, whose lid is good for that period, supposedly.

Chicago is once more meekly allowing "Skinny" Madden to run its business to suit his malevolent ends. Time to "can" him for keeps.

Omaha creamery men state that we are to have 50-cent butter before Christmas and a 25 per cent. raise in a few weeks. Where are our oleo champions?

Pittsburg seems to be productive of brainstorms of all kinds, especially the dangerous variety. What would they do if they didn't have a few like Simon O'Donnell for ballast?

"Put as for me, mine frents," said the German orator, "dere iss only vun course, unt dot iss—Forvart! For I haf purnt my pitches behind me." And he had—agin the red-hot stove.

The automobile will have to obey the speed ordinances or some of the speeders will be holding down a hard, hard plank without the option of a fine for a few months. The only cure for them.

The new La Salle Hotel is to be formally opened on September 8th. It contains 1,172 rooms. George H. Gazley, well known as a hotel man, is manager. This is where the packers will meet this year.

Wheat, corn and provisions have many and influential friends—wheat and provisions especially. Reports on corn would show that cereal to be rather doubtful as to that "bumper" idea of a short time ago.

The quality of hogs coming in is exceedingly poor and the price exceedingly good. What's the answer? Also during the week

Chicago cattle receipts one day were 4,500, and those at Kansas City 20,000, which is significant.

John W. Hall informs us that his company, the Henry Muhs Company, of Passaic, N. J., will have its new laid refinery going full blast on Monday morning. All John's friends will be pleased to learn that he is happy and confident, as usual.

E. H. Gary, of the United States Steel Corporation, recently stated they are spending \$1,000,000 a month on their new plant at Gary, Indiana, and expect ere long to be employing 25,000 men there. This plant when completed will be the largest and best plant in the world.

To give you an idea of what the hog raiser thinks, a farmer the other day remarked: "Hogs have not commenced to go up yet." Which brought the following reply from a buyer, more forcible than polite: "Gee whiz, but you dubs are getting swelled up! We'll stick a pin in your bubble shortly, and take that swelling down some." Here's hoping.

A rumor wandering around Packingtown the other day, when arrested on a charge of having no visible means of support, 'fessed up thusly:

I am the ghost of the no-torious Upty Sink, Who sure did make a whole lot of a stink; Now my home is down below, And I'm let out for an hour or so; But when the cock begins to crow.

Farewell, Upty Sink.

A few years ago it was common gossip that the Stock Yards was gradually decay-

ing, and that no noticeable effort was being put forth to arrest the "down and out" tendency, as far as improvements were concerned. Look at it to-day, however. Paved and macadamized streets, big and well-built cold storage warehouses, big elegant office buildings (no finer in Chicago), immense power houses—in fact, one-half of Packingtown is brand new, and at the present rate of progress in less than a decade an entirely new Packingtown will have replaced the old, and a Packingtown probably never to be equaled on the face of the earth anywhere.

An old colored man hangs around a certain hotel making a little "touch" among the traveling men now and again, but never unless spoken to or noticed sympathetically, a fact well known to many of the regular guests. The other day some half dozen men stood talking at the entrance, when along came old Moses. They quickly agreed not to notice him at all, and they didn't. He passed to and fro a number of times trying to catch an eye, but there was nothing doing. Finally the noon whistles began to blow and Mo' stopped in front of the bunch and said: "Dar she goes! Dar she goes! To mos' everybody dat means dinner, but to me nothin' but 12 o'clock." Did he get it?

MID-WEEK PROVISION REVIEW.

(Special Letter to The National Provisioner from L. J. Schwabacher & Co.)

Chicago, Sept. 1.—The continued light receipts of hogs compared to former years and the good cash trade for dry salt meats and lard has stimulated provisions in the past week to a higher level. The whole world is living on a hand-to-mouth basis and we can not see anything to sell provisions on. Even the January options are discounted sufficiently, compared to the September and October prices.

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CHICAGO LIVESTOCK

RECEIPTS.			
	Cattle.	Hogs.	Sheep.
Monday, August 23.....	24,325	2,483	26,726
Tuesday, August 24.....	5,771	1,430	8,912
Wednesday, August 25.....	19,876	2,206	22,679
Thursday, August 26.....	4,532	1,068	16,896
Friday, August 27.....	2,285	462	13,449
Saturday, August 28.....	713	41	5,577
Total last week.....	57,482	7,631	94,239
Previous week.....	51,992	6,735	88,703
Cor. week 1908.....	62,706	7,614	84,234
Cor. week 1907.....	56,516	8,643	121,941

SHIPMENTS.			
	Cattle.	Hogs.	Sheep.
Monday, August 23.....	5,601	371	8,037
Tuesday, August 24.....	2,645	145	1,848
Wednesday, August 25.....	4,616	228	2,857
Thursday, August 26.....	4,503	80	5,062
Friday, August 27.....	2,755	21	3,165
Saturday, August 28.....	416	—	1,574
Total last week.....	20,536	845	22,841
Previous week.....	19,239	524	21,512
Cor. week 1908.....	23,935	1,236	19,476
Cor. week 1907.....	23,752	849	29,994

CHICAGO TOTAL RECEIPTS LIVESTOCK.

	Cattle.	Hogs.	Sheep.
Year to Aug. 28, 1909.....	1,679,639	4,620,060	2,384,278
Same period, 1908.....	1,857,736	5,400,702	2,466,478
Combined receipts of hogs at eleven points:			
Week ending Aug. 28, 1909.....	308,000		
Week previous.....	310,000		
Year ago.....	331,000		
Two years ago.....	407,000		
Year to Aug. 28, 1909.....	15,781,000		
Same period, 1908.....	15,688,000		
Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City) as follows:			
Week to Aug. 28, 1909.....	211,000	235,600	226,000
Week ago.....	192,500	245,500	227,300
Year ago.....	199,200	235,700	205,700
Two years ago.....	191,100	299,300	216,500

CHICAGO PACKERS' HOG SLAUGHTER.

Week ending Aug. 28:	
Armour & Co.....	18,300
Swift & Co.....	13,700
S. & S. Co.....	6,500
Morris & Co.....	5,100
Anglo-American.....	6,100
Boyd & Lunham.....	2,900
Hammond.....	4,900
Western P. Co.....	3,400
Boore & Co.....	2,700
Roberts & Oake.....	1,900
Others.....	10,200
Totals.....	75,700
Previous week.....	72,200
Same week, 1908.....	73,800
Same week, 1907.....	98,300
Year to Aug. 28, 1909.....	3,442,900
Same period, 1908.....	4,285,600

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week Aug. 28, 1909.....	\$6.65	\$7.57	\$4.00	\$7.20
Last week.....	6.80	7.79	4.00	5.85
Year ago.....	6.15	6.40	4.00	5.85
Two years ago.....	6.10	6.03	3.15	6.60
Three years ago.....	5.35	6.20	3.25	7.40
CATTLE.				
Good to prime steers.....	\$7.00@8.00			
Good to choice steers.....	6.50@7.00			
Medium to good steers.....	5.75@6.25			
Common to good steers.....	5.25@5.75			
Good to fancy yearlings.....	6.50@8.00			
Inferior killers.....	4.75@5.25			
Good to choice beef cows.....	4.50@5.25			
Medium to good beef cows.....	3.60@4.50			
Common to good cutters.....	2.75@3.50			
Inferior to good canners.....	2.25@2.75			
Good to choice heifers.....	5.00@6.25			
Common to fair heifers.....	3.00@4.75			
Butcher bulls.....	3.75@5.10			
Bologna bulls.....	3.25@3.50			
Good to choice calves.....	7.75@9.25			

Medium calves.....	7.00@7.75
Heavy calves.....	4.50@5.50

HOGS.

Good to prime heavy.....	\$8.05@8.22½
Fair to good heavy.....	7.90@8.20
Good to choice light.....	7.90@8.10
Light mixed.....	7.70@7.95
Common to light.....	7.50@7.80
Butcher weights.....	7.50@8.20
Mixed weights.....	7.60@7.75
Rough packing.....	7.20@7.35
Pigs.....	6.80@7.75
Boars.....	5.50@6.00
Stags.....	7.65@8.35

SHEEP.

Range wethers.....	\$4.00@4.90
Range lambs.....	7.00@7.85
Feeding lambs.....	5.75@6.75
Native yearlings.....	5.90@5.50
Native wethers.....	4.00@5.00
Good to choice native ewes.....	4.00@4.75
Fair to good native ewes.....	3.00@4.00
Native lambs.....	6.25@7.90
Range yearlings.....	4.75@5.50
Range ewes.....	3.50@4.50
Breeding ewes.....	5.50@6.35
Feeding yearlings.....	4.75@5.35

CHICAGO PROVISION MARKET.

Range of Prices.

SATURDAY, AUGUST 28, 1909.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
September.....	\$.....	\$.....	\$.....	\$22.45
January.....	17.70	17.70	17.62½	17.67½
LARD—(Per 100 lbs.)—				
September.....	12.15	12.20	12.15	12.20
October.....	12.12½	12.17½	12.12½	12.17½
November.....	11.75	11.80	11.72½	11.77½
January.....	10.50	10.50	10.45	10.50
RIBS—(Boxed, 25c. more than loose)—				
September.....	11.82½	11.82½	11.80	11.82½
October.....	11.67½	11.72½	11.65	11.70
January.....	9.35	9.35	9.30	9.35

MONDAY, AUGUST 30, 1909.

PORK—(Per bbl.)—				
September.....	22.50	22.55	22.50	22.52½
January.....	17.65	17.70	17.52½	17.60
LARD—(Per 100 lbs.)—				
September.....	12.22½	12.22½	12.15	12.20
October.....	12.15	12.20	12.10	12.17½
November.....	11.75	11.77½	11.72½	11.77½
January.....	10.47½	10.47½	10.42½	10.42½
RIBS—(Boxed, 25c. more than loose)—				
September.....	11.75	11.80	11.72½	11.75
October.....	11.70	11.70	11.57½	11.65
January.....	9.35	9.35	9.27½	9.30

TUESDAY, AUGUST 31, 1909.

PORK—(Per bbl.)—				
September.....	22.52½	22.57½	22.50	22.50
January.....	17.60	17.65	17.60	17.60
LARD—(Per 100 lbs.)—				
September.....	12.22½	12.25	12.15	12.17½
October.....	12.20	12.22½	12.12½	12.15
November.....	11.77½	11.82½	11.72½	11.75
January.....	10.45	10.45	10.42½	10.42½
RIBS—(Boxed, 25c. more than loose)—				
September.....	11.77½	11.77½	11.75	11.75
October.....	11.65	11.65	11.57½	11.60
January.....	9.32½	9.32½	9.27½	9.30

WEDNESDAY, SEPTEMBER 1, 1909.

PORK—(Per bbl.)—				
September.....	22.70	22.80	22.70	22.80
January.....	17.67½	17.75	17.67½	17.70
LARD—(Per 100 lbs.)—				
September.....	12.22½	12.30	12.22½	12.27½
October.....	12.20	12.27½	12.20	12.25
November.....	11.82½	11.87½	11.82½	11.85
January.....	10.45	10.52½	10.45	10.50
RIBS—(Boxed, 25c. more than loose)—				
September.....	11.75	11.82½	11.75	11.82½
October.....	11.65	11.72½	11.62½	11.67½
January.....	9.30	9.37½	9.30	9.37½

THURSDAY, SEPTEMBER 2, 1909.

PORK—(Per bbl.)—				
September.....	22.87	22.87	22.80	22.85
January.....	17.75	17.80	17.67	17.67
LARD—(Per 100 lbs.)—				
September.....	12.32	12.35	12.22	12.22
October.....	12.30	12.30	12.22	12.22
January.....	10.55	10.60	10.50	10.52
RIBS—(Boxed, 25c. more than loose)—				
September.....	11.87	11.87	11.75	11.75
October.....	11.75	11.75	11.62	11.60
January.....	9.42	9.42	9.35	9.35

FRIDAY, SEPTEMBER 3, 1909.

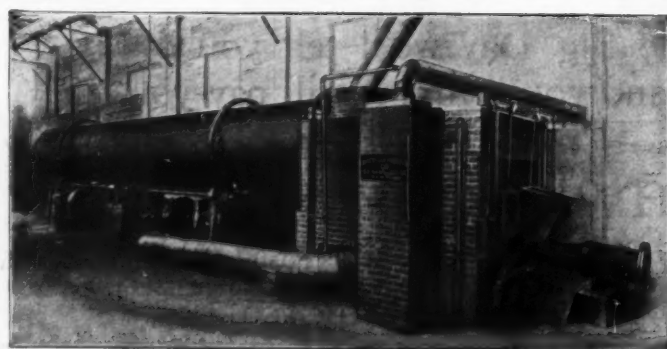
PORK—(Per bbl.)—				
September.....	22.90	22.90	22.87½	22.87½
January.....	17.72½	17.82½	17.72½	17.80
LARD—(Per 100 lbs.)—				
September.....	12.27½	12.27½	12.25	12.27½
October.....	12.25	12.27½	12.25	12.27½
January.....	10.57½	10.60	10.57½	10.60
RIBS—(Boxed, 25c. more than loose)—				
September.....	11.77½	11.82½	11.77½	11.80
October.....	11.65	11.67½	11.62½	11.67½
January.....	9.37½	9.40	9.37½	9.40

†Bld. ‡Asked.

CHICAGO RETAIL FRESH MEATS.

(Corrected weekly by Terry & Son, 41st and Halsted Streets.)

Native Rib Roast.....	16	@20
Native Sirloin Steaks.....	15	@25
Native Porterhouse Steaks.....	20	@25
Native Pot Roasts.....	10	@14
Rib Roasts from light cattle.....	10	@16
Beef Stew.....	9	@12½
Boneless Corned Briskets, Native.....	12½	@14
Corned Rumps, Native.....	10	@13
Corned Ribs.....	9	@9
Corned Flanks.....	12	@18
Round Steaks.....	12	@18
Round Roasts.....	12½	@16
Shoulder Steaks.....	12	@14
Shoulder Roasts.....	11	@13
Shoulder Neck End, Trimmed.....	9	@9
Rollad Roast.....	12½	@14
Lamb.		
Hind Quarters, fancy.....	22	@24
Fore Quarters, fancy.....	15	@18
Legs, fancy.....	22	@25
Stew.....	10	@14
Shoulders.....	14	@16
Chops, Ribs and Loin.....	26	@30
Chops, Frenched, each.....	10	@15
Mutton.		
Legs.....	14	@16
Stew.....	8	@12
Shoulders.....	10	@14
Hind Quarters.....	14	@16
Fore Quarters.....	11	@13
Rib and Loin Chops.....	18	@24
Pork.		
Pork Loin.....	16	@18
Pork Chops.....	16	@18
Pork Shoulders.....	11½	@14
Pork Tenderloins.....	12	@15
Pork Butts.....	12	@14
Roast Ribs.....	10	@12
Sticks.....	10	@12
Pigs' Heads.....	6	@8
Leaf Lard.....	14	@14
Veal.		
Hind Quarters.....	12	@14
Fore Quarters.....	14	@16
Legs.....	14	@16
Shoulders.....	10	@12
Cutlets.....	20	@24
Rib and Loin Chops.....	16	@20
Butchers' Offal.		
Suet.....	3	@4
Tallow.....	4	@4
Bone.....	12	@14
Calfskins, 8 to 15 lbs.....	11	@12
Calfskins, under 8 lbs. (deacon).....	11	@12
Calfskins, over 15 lbs.....	11	@12

AUTOMATIC
IMPROVED

TANKAGE PRESSES AND DRYERS

Economical Efficient
Great CapacitySAVING IN LABOR ALONE IN ONE YEAR WILL
OFFSET COST TO INSTALLFor Tankage, Blood, Bone, Fertilizer, all Animal
and Vegetable Matter. Installed in the largest packing-
houses, fertilizer and fish reduction plants in the world.

Send for Catalogue T. B.

American Process Co.
68 William St., - - New York

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Good native steers	@11
Native steers, medium	@ 9 1/2
Heifers, good	@10
Cows	@ 7 1/2
Hind Quarters, choice	@14
Fore Quarters, choice	@ 8

Beef Cuts.

Cow Chucks	4% @ 6 1/4
Steers Chucks	7 @ 7 1/2
Boneless Chucks	@ 6 1/2
Medium Plates	@ 4 1/2
Steer Plates	@ 5 1/2
Cow Rounds	7 @ 8 1/2
Steer Rounds	@10
Cow Loins, Medium	@12
Steer Loins, Heavy	@16
Beef Tenderloins, No. 1	@24
Beef Tenderloins, No. 2	@19
Strip Loins	@ 8
Sirloin Butts	9 @11
Shoulder Cuts	@ 7
Rolls	@ 9 1/2
Rump Butts	7 @10
Trimnings	@ 5 1/2
Shank	@ 4
Cow Ribs, Common, Light	6 @ 7
Cow Ribs, Heavy	@11
Steer Ribs, Light	@12 1/2
Steers Ribs, Heavy	@14
Loin Ends, steer, native	@12 1/2
Loin Ends, cow	9 @10
Hanging Tenderloins	@ 6
Flank Steak	7 @10 1/2
Hind Shanks	@ 8 1/2

Beef Offal.

Livers	4 1/2 @ 5
Hearts	@ 4 1/2
Tongues	@12
Sweetbreads	16 @18
Ox Tail, per lb.	3 1/2 @ 4
Fresh Tripe, plain	@ 2 1/2
Fresh Tripe, H. C.	@ 4 1/2
Brains	@ 4
Kidneys, each	@ 5

Veal.

Heavy Carcass Veal	@ 8 1/2
Light Carcass	@10
Good Carcass	@13
Good Saddles	@14 1/2
Medium Racks	@ 9 1/2
Good Racks	@10 1/2

Veal Offal.

Brains, each	@ 4
Sweetbreads	@50
Plucks	@30
Heads, each	@12

Lambs.

Medium Caul	@ 9
Good Caul	@12
Round Dressed Lambs	@14
Saddles, Caul	@13
R. D. Lamb Racks	@11
Caul Lamb Racks	@10
R. D. Lamb Saddles	@15 1/2
Lamb Fries, per pair	@ 6
Lamb Tongues, each	@ 8
Lamb Kidneys, each	@ 2

Mutton.

Medium Sheep	@10
Good Sheep	@11
Medium Saddles	@11 1/2
Good Saddles	@12
Medium Racks	@ 9
Good Racks	@10
Mutton Legs	@11
Mutton Stew	@ 6
Mutton Loins	@11
Sheep Tongues, each	@ 3
Sheep Heads, each	@ 8

Fresh Pork, Etc.

Dressed Hogs	10% @11 1/4
Pork Loins	@14 1/4
Leaf Lard	@12 1/4
Tenderloins	@12 1/2
Spare Ribs	@13
Butts	@13
Hocks	@ 6
Trimnings	@ 9
Tails	@ 5
Snouts	@ 4
Pigs' Feet	@ 3 1/2
Pigs' Heads	@ 5
Blade Bones	@ 6 1/2
Cheek Meat	@ 7
Hog Plucks	@ 5
Neck Bones	@ 2 1/2
Skinned Shoulders	@11
Pork Hearts	@ 4 1/2
Pork Kidneys	@ 3
Pork Tongues	@10
Slip Bones	@ 4
Tail Bones	@ 4 1/2
Brains	@ 5
Backfat	@11
Hams	@12
Calas	@ 8
Bellies	@11 1/2
Shoulders	@11

SAUSAGE.

Columbia Cloth Bologna	@ 8
Bologna, large, long, round and cloth	@ 7 1/2
Choice Bologna	@ 8 1/2
Viennas	@10

Frankfurters	@10
Blood, Liver and Headcheese	@ 8
Tongue	@10
White Tongue	@10
Mixed Sausage	@10 1/2
Prepared Sausage	@11 1/2
New England Sausage	@11 1/2
Compressed Luncheon Sausage	@11 1/2
Special Compressed Ham	@11 1/2
Berliner Sausage	@10
Boneless Butts in casings	@—
Oxford Butts in casings	@—
Polish Sausage	@ 9
Garlic Sausage	@ 9
Smoked Sausage	@ 9 1/2
Farm Sausage	@13
Pork Sausage, bulk or link	@ 9 1/2
Pork Sausage, short link	@10
Special Prepared Sausage	@10
Boneless Pigs' Feet	@ 8
Hams, Bologna	@ 9

Summer Sausage.

Best Summer, H. C., Medium Dry	@19 1/2
German Salami, Medium Dry	@17
Italian Salami	@20
Holsteiner	@13 1/2
Mettwurst, New	@—
Farmer	@14 1/2
Monarque Cervelat, H. C.	@18 1/2

Sausage in Oil.

Smoked Sausage, 1-50	\$4.50
Smoked Sausage, 2-20	4.00
Bologna, 1-50	4.00
Bologna, 2-20	3.50
Frankfurt, 1-50	4.50
Frankfurt, 2-20	4.00

VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 200-lb. barrels	\$7.75
Pickled Plain Tripe, in 200-lb. barrels	5.00
Pickled H. C. Tripe, in 200-lb. barrels	7.75
Pickled Ox Lips, in 200-lb. barrels	11.50
Pickled Pigs' Snouts, in 200-lb. barrels	14.00
Lamb Tongues, Short Cut, barrels	32.00

CORNED, BOILED AND ROAST BEEF.

1 lb., 2 doz. to case	Per doz. \$1.45
2 lbs., 1 or 2 doz. to case	2.50
4 lbs., 1 doz. to case	8.50
6 lbs., 1 doz. to case	20.00
14 lbs., 1/2 doz. to case	

EXTRACT OF BEEF.

1-oz. jars, 1 doz. in box	\$2.25
2-oz. jars, 1 doz. in box	3.55
4-oz. jars, 1 doz. in box	6.50
8-oz. jars, 1/2 doz. in box	11.60
16-oz. jars, 1/2 doz. in box	22.00
2, 5 and 10-lb. tins	\$1.75 per lb.

BARRELED BEEF AND PORK.

Extra Plate Beef, 200-lb. bbls.	@13.00
Plate Beef	@12.50
Prime Mess Beef	@12.00
Extra Mess Beef	@11.00
Beef Hams (220 lbs. to bbl.)	21.50 @22.00
Rump Butts	@11.00
Mess Pork	@22.00
Clear Fat Backs	@23.00
Family Back Pork	@22.00
Bean Pork	@18.50

LARD.

Pure leaf, kettle rendered, per lb., tes.	@14 1/2
Pure lard	@13 1/2
Lard substitutes, tes.	@ 8 1/2
Lard, compound	@ 8 1/4
Cooking oil, per gal., in barrels	@48
Barrels, 1/2 c. over tierces; half barrels, 1/4 c. over tierces; tubs and pails, 10 to 80 lbs., 1/4 to 1 c. over tierces.	

BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chicago 13 1/2 @17

DRY SALT MEATS.

(Boxed. Loose are 1/4 c. less.)

Clear Bellies, 14 @16 avg.	@13 1/2
Clear Bellies, 18 @20 avg.	@13 1/4
Rib Bellies, 18 @20 avg.	@13 1/4
Fat Backs, 12 @14 avg.	@11 1/2
Regular Plates	@11 1/2
Short Clears	@10 1/2
Butts	@10 1/2
Bacon meats, 1 c. more.	

WHOLESALE SMOKED MEATS.

Hams, 16 lbs., avg.	@15 1/4
Hams, 18 lbs., avg.	@15 1/4
Skinned Hams	@15
Calas, 4 @6 lbs., avg.	@10
Calas, 6 @12 lbs., avg.	@10
New York Shoulders, 8 @12 lbs., avg.	@—
Breakfast Bacon, fancy	@22 1/4
Wide, 10 @12 avg., and strip, 5 @6 avg.	@13 1/2
Wide, 6 @8 avg., and strip, 3 @4 avg.	@10 1/2
Rib Bacon, wide, 8 @12, strip, 4 @6 avg.	@16
Dried Beef Sets	@17
Dried Beef Insides	@17 1/4
Dried Beef Knuckles	@17 1/4
Dried Beef Outsides	@15 1/2
Regular Rolled Hams	@20
Smoked Rolled Hams	@21
Boiled Calas	@15 1/4
Cooked Loin Rolls	@24
Cooked Rolled Shoulders	@14

SAUSAGE CASINGS.

F. O. B. CHICAGO.

Rounds, per set	@17
Export Rounds	@20
Middles, per set	@23
Beef bungs, per piece	@—
Hog casings, as packed	@30
Hog casings, free of salt	@60
Hog middles, per set	@10
Hog bungs, export	@18
Hog bungs, large mediums	@ 8
Hog bungs, prime	@ 5
Hog bungs, narrow	2 @ 2 1/4
Imported wide sheep casings	@30
Imported medium wide sheep casings	@30
Imported medium sheep casings	@70
Beef weasands	@ 5 1/4
Beef bladders, medium	@35
Beef bladders, small, per doz.	@—
Hog stomachs, per piece	@ 4

FERTILIZERS.

Dried blood, per unit	2.45
Hoof meal, per unit	@2.37 1/2
Concent. tankage, 15% per unit	@2.20
Ground tankage, 12%	@2.37 1/2 and 10c.
Ground tankage, 11% per unit	@2.35 and 10c.
Ground tankage, 10% per unit	@2.35 and 10c.
Crushed tankage, 9 and 20%	@2.30 and 10c.
Ground tankage, 6 and 35%	@19.00
Ground raw bone, per ton	@24.00
Ground steam bone, per ton	@20.00
Unground tankage, per ton less than ground	@50c.

HORNS, HOOFS AND BONES.

Horns, No. 1, 65 @70 lbs. average	\$240.00 @245.00
Horns, black, per ton	25.00 @ 28.00
Horns, striped, per ton	40.00 @ 42.50
Horns, white, per ton	50.00 @ 55.00
Flat shin bones, 38 to 40 lbs. ave. ton	45.00 @ 50.00
Round shin bones, 38 to 40 lbs. ave. ton	50.00 @ 55.00
Round shine bones, 50 to 52 lbs. ave. ton	57.50 @ 60.00
Long thin bones, 90 to 95 lbs. ave. ton	90.00 @ 95.00
Jaws, skulls and knuckles, per ton	@ 25.00

LARD.

Prime steam, cash	@12.32
Prime steam, loose	@11.97
Leaf	@12
Compound	7 1/4 @ 7 1/2
Neutral lard	13 1/4 @ 13 1/2

STEARINES.

Prime oleo	12 1/2 @13
Oleo No. 2	12 1/2 @12 1/2
Mutton	@12 1/2
Tallow	8 @ 8 1/4
Grease, yellow	5 1/2 @ 5 1/4
Grease, A white	6 @ 6 1/4

OILS.

Lard oil, extra, winter strained, tierces	\$5 @50
Extra No. 1 lard oil	\$2 @54
No. 1 lard oil	47 @40
No. 2 lard oil	45 @40
Oleo oil, extra	11 1/4 @11 1/2
Oleo oil, No. 2	10 1/2 @11
Oleo stock	10 1/2 @11
Neatsfoot oil, pure, bbls.	65 @67
Acidless tallow oil, bbls.	52 @56
Corn oil, loose	4.20 @4.25

TALLOW.

Edible	8 @ 8 1/4
Prime city	6 1/2 @ 6 1/2
No. 1 Country	5 1/2 @ 5 1/2
Packers' prime	6 1/2 @ 5 1/2
Packers' No. 1	5 1/2 @ 5 1/2
Packers' No. 2	5 @ 5 1/2
Renderers' No. 1	5 1/2 @ 5 1/2

GREASES.

White, choice	4 1/2 @ 6 1/2
White, "A"	5 1/2 @ 6
White, "B"	5 1/2 @ 5 1/2
Bone	5 @ 5 1/2
House	4 1/2 @ 4 1/2
Yellow	4 1/2 @ 5
Brown	4 1/2 @ 4 1/2
Glue Stock	4 1/2 @ 4 1/2
Garbage Grease	nom. @ 4 1/2

COTTONSEED OILS.

P. S. Y., loose	38 @38 1/2
P. S. Y., soap grade	@38
Soap stock, bbls., concn., 62 @55% f. a.	2 1/2 @ 8 1/2
Soap stock, bbls., reg., 50% f. a.	1.60 @1.70

COOPERAGE.

Ash pork barrels	.77 @ .80
Oak pork barrels	.92 1/4 @ .95
Lard tierces	1.15 @1.17 1/4

CURING MATERIALS.

Refined saltpetre	5 @ 7
Boracic acid, crystal to powdered	7 @ 7 1/4
Borax	4 1/4 @ 4 1/4

Sugar—	
White, clarified	@ 4 1/4
Plantation, granulated	@ 5
Yellow, clarified	@ 4 1/4

Salt—	
Ammon, in bags, 224 lbs.	\$2.25
English packing, in bags, 224 lbs.	5 1/2 @ 6 1/4
Nichigan, granulated, car lots, per ton	3.00
Nichigan, medium, car lots, per ton	3.50
Casting salt, bbls., 280 lbs., 2x @3x	1.40

LIVE STOCK MARKETS

CHICAGO

(Special Letter to The National Provisioner from National Live Stock Commission Company.)

Union Stock Yards, Chicago, Sept. 1.

The market on choic corn fed steers shows some further increase this week. Eight cents was paid on Monday for one load of choice 1,682 lb. Iowa steers, and \$8.05 was paid to-day for a load of prime short horn and Angus yearling steers from Sangamon County, Ill., that average 1,064 lbs. The trade has ruled strong and active on steers selling from 7c. up and steady on the kind that are selling from 7c. down. Receipts, 45,000 for the first three days of this week as against 52,000 for the same period a week ago; the decrease in the receipts being largely responsible for the improved tone to the trade. Nevertheless, the very slowness of the improvement in the trade on the choice steers during the past 30 days savors of stability and is indicative, we believe, of continued strong markets on that kind, but the market on medium to common steers will be governed, to a great extent, during the next 60 days, by the receipts of Northwest rangers, which thus far have been moderate.

Butcher stuff trade is 10@15c. higher this week because of light receipts, with handy-weight fat heifers scarce and in strong demand. Canners and cutters are also in scant supply and are bringing good prices. Medium butcher cows are making up the bulk of the receipts and are not selling very satisfactorily to shippers, because of their coming in direct competition with western cows and heifers.

Hog trade shows a slight decline as compared with a week ago; to-day's market being strong on the good shipping grades but weak to 5c. lower on others. Bulk of the fair to prime shipping hogs of all weights selling \$8@8.20; medium weight packers and good mixed, \$7.85@7.95, with heavy packers \$7.70@7.80. There is no material change in the situation. Supply has been moderate and the general demand is fair, and although buyers are making an effort to hold values down, there is nevertheless nothing in the outlook for the near future that indicates any permanent severe decline in prices.

The lamb market shows a decline of 10@15c. per cwt. this week, with the sheep trade steady. Feeding stock of all kinds is selling at unusually high prices at this time of year and everything indicates a good demand from that source for some time to come. Western quotations: Fair to choice killing lambs, \$7.40@7.75; good to prime yearling wethers, \$5.50@5.75; good to prime wethers, \$4.85@5; feeding lambs, \$6.50@6.75; feeding wethers, \$4.40@4.60; yearling breeding ewes, \$6@6.35. Native quotations: Fancy lambs, \$7.60@7.75; fair to prime lambs, \$7@7.40; medium killing lambs, \$6@6.75; good to choice wethers, \$4.75@5.15; stock ewes, \$4.25@5.25; good to prime ewes, \$4.40@4.65.

KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, Aug. 31.

The good supply of 22,000 cattle and 4,000 calves arrived yesterday, followed to-day by a run of 20,000 cattle and 3,000 calves. The market is steady to 10c. lower to-day, the same reduction that was made yesterday, but the distribution is different to-day, fed steers coming in for a slight loss to-day, while grassers are more nearly steady, especially the good ones. Choice fed steers have been scarce, and nothing strictly topky has been included, best heavy steers at \$7.65

and \$7.50, best grass steers \$6.75, fair to good grass steers \$5@6, lower grades down to \$3.75, at which figure some old Mexicos sold yesterday. Grass cows range from \$2.80@4.50, including panhandle cows from Kansas up to \$3.60, veals \$5.50@7.50, bulls \$2.75@3.50. Northern markets show a big shortage in receipts of rangers this month, which will continue balance of the fall, and will prove a relief to the general market. Add to this the extraordinary demand for stockers and feeders and it would seem that prices should hold up pretty well.

Hog supply to-day is 10,000 head, market 5@10c. higher, with tops again above \$8, best medium light weights at \$8.05 to-day, bulk of sales \$7.75@8. Hitherto reliable authorities on the hog supplies have gone wrong in their predictions this season, as the \$7 hog was confidently expected before this, whereas, there is no prospect of droves selling at that price any time soon. Declines have invariably been the signal for the country to hold back, and owners have displayed remarkable acumen in handling the situation for the past several months, making the wisdom of the city traders look like unto foolishness.

Sheep and lambs are coming better this week, 10,000 here to-day, market steady on killing stuff, a little lower on feeding kinds. Top lambs yesterday and to-day sold at \$7.50, bulk of medium lambs around \$7, feeding lambs up to \$6.25, native yearlings \$5.25, wethers \$5, ewes \$4.75. Heavier receipts from the Northwest may cause prices of stock feeding sheep and lambs to ease off a little. Purchases by local killers last week were as follows:

	Cattle.	Hogs.	Sheep.
Armour	7,551	8,207	4,141
Fowler	3,835	1,445
S. & S.	6,252	5,378	3,137
Swift	8,977	5,816	4,130
Cudahy	6,153	3,892	2,784
Morris & Co.	6,436	3,195	3,153
Am. D. B. & P. Co. .	853
Butchers	215	267	104
Total	40,632	26,755	18,894

OMAHA

(Special Letter to The National Provisioner.)

Union Stock Yards, South Omaha, Aug. 31.

Cattle prices declined sharply last week under the influence of the heavy supplies. Both beef steers and cow stuff went off full 20@25c., and while the demand has been better and the market stronger this week, prices are still 10@15c. lower than ten days ago. Strictly choice native beefs still sell up around \$7.50, and choice grass beefs brought \$5.75 to-day. In cow stuff the demand has been fair, but so much cheap steer stuff has been coming that prices have been working steadily lower. Most of the grass cows are selling around \$3@3.50 now. Canners and cutters are bringing about as much money as any time lately. The trade in stockers and feeders went off very badly last week but with good general rains over the corn belt the latter part of the week, the demand has revived and the market has been active and stronger this week. Choice feeders bring \$5@5.25; fair to good grades, \$4.25@4.85, and common to fair kinds, \$3@4, and on down. Receipts of cattle during August were 102,000 head, which is the heaviest run of cattle this market ever received during that month.

In hogs the supply continues comparatively light and the quality of the offerings only fair. August receipts were only 134,500 head, 23,000 short of a year ago and the smallest August run since 1896. Prices have been well sustained under a broad general demand and the range of prices continues wide, owing to the wide difference in the character of the stuff. Light and butcher weights command the top figures with rough packing stuff at the bottom of the list. There were some 7,400 hogs here to-day, and the market was 5@10c. higher. Tops brought \$8.05, as against \$7.90 last Tuesday, and the bulk of the trading was around \$7.65@7.85, as against \$7.50@7.75 a week ago.

Sheep prices have shown very little change of late, but there has been a 15@25c. advance in fat lambs. This is probably owing to the heavy demand for feeder lambs. Last week some 26,000 lambs were sent out by feeder buyers, and the demand is considerably in excess of receipts. For the month of August 232,000 sheep were received here, which is more than arrived during the same month of any previous year. Quotations on fat sheep and lambs: Good to choice lambs, \$7.15@7.65; fair to good lambs, \$6.75@7.15; good to choice yearlings, \$5@5.35; fair to good yearlings, \$4.65@5; good to choice wethers, \$4.40@4.75; fair to good wethers, \$4.10@4.40; good to choice ewes, \$4@4.40; fair to good ewes, \$3.65@4.

NEW YORK LIVESTOCK

WEEKLY RECEIPTS TO AUGUST 30, 1909.

	Beef.	Cows.	Calves.	Sheep.	Hogs.
Jersey City	3,271	—	2,289	31,362	9,783
Sixtieth street	2,181	26	4,427	1,997	—
Fortieth street	—	—	—	—	11,048
Lehigh Valley	3,348	—	1,315	6,373	—
Communipaw	1,422	—	—	—	—
Weehawken	186	—	—	—	—
Scattering	—	65	133	959	4,900
Totals	10,408	91	8,144	40,691	25,731
Totals last week	12,631	76	8,342	47,596	24,060

WEEKLY EXPORTS.

	Live cattle.	Qrs. of beef.
Morris Beef Co., Ss. Majestic	—	1,280
Morris Beef Co., Ss. St. Louis	—	1,892
Morris Beef Co., Ss. Celtic	—	1,890
Schwartzschild & S., Ss. Minnetonka	301	1,000
J. Shamburg & Son, Ss. Minnetonka	374	—
Swift Beef Co., Ss. Majestic	—	1,540
Armour & Co., Ss. St. Louis	—	900
Total exports	675	6,802
Total exports last week	904	7,715

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centres for the week ending Aug. 28, 1909:

CATTLE.

Chicago	36,946
Kansas City	40,632
Omaha	15,388
St. Joseph	15,883
Cudahy	501
Sioux City	2,381
Wichita	1,083
South St. Paul	3,420
Indianapolis	6,323
New York and Jersey City	9,824
Fort Worth	12,928
Philadelphia	3,796

HOGS.

Chicago	71,398
Kansas City	33,606
Omaha	28,782
St. Joseph	27,353
Cudahy	2,742
Sioux City	12,435
Ottumwa	13,728
Cedar Rapids	5,863
Wichita	8,904
South St. Paul	2,890
Indianapolis	21,790
New York and Jersey City	25,731
Fort Worth	14,778
Philadelphia	3,142

SHEEP.

Chicago	77,706
Kansas City	18,894
Omaha	30,542
St. Joseph	16,909
Cudahy	223
Sioux City	305
South St. Paul	2,915
Indianapolis	2,141
New York and Jersey City	40,691
Fort Worth	870
Philadelphia	13,880

THE WEEK'S CLOSING MARKETS

FRIDAY'S GENERAL MARKETS.

Lard in New York.

New York, Sept. 3.—Prices were very firm on all grades, with offerings light. Western steam, \$12.70; city steam, \$12.12½@12.25; refined, Continent, \$13; South American, \$13.50; Brazil, kegs, \$14.50; compounds, \$7.62½@7.87½.

Liverpool Markets.

Liverpool, Sept. 3.—(By Cable.)—Beef, extra India mess, 88s. 9d. Pork, prime mess, 100s.; shoulders, 57s. 6d.; hams, short clear, 59s. 6d.; bacon, Cumberland cut, 67s. 6d.; short ribs, 69s.; long clear, 28@34 lbs.; 70s.; 35@40 lbs., 68s. 6d.; backs, 65s.; bellies, 69s. Tallow, 28s. 3d. Turpentine, 40s. 9d. Rosin, common, 8s. 6d. Lard, spot, prime Western, 61s. 3d.; American, refined, 28-lb. pails. Cheese, Canadian, finest white, new, 57s.; do., colored, 58s. American lard (Hamburg), 50 kilos, 61½ marks. Tallow, Australian (London), 31s. 6d. Cottonseed, refined, loose (Hull), 23s. 6d.

FRIDAY'S CLOSINGS IN NEW YORK.

Provisions.

The market was dull but higher on the very light hog movement and further advance in live hog prices.

Tallow.

The market was quiet but firmly held at the advance.

Oleo Stearine.

The market was firm, with business reported at 12¼c.

Oleo oil was active on Friday, with sales of 3,000 tierces at 67 florins for extras.

Cottonseed Oil.

The market was quiet, owing to the holidays, but prices were very steady. Crude was firm at \$4.54. Prices on the opening call were: September, \$5.75@5.77; October, \$5.78@5.79; November, \$5.73@5.75; December, \$5.68@5.70; January, \$5.72@5.73; March, \$5.79@5.81; May, \$5.82@5.88; July, \$5.87@5.92.

The market closed active and strong on Friday at 3 to 8 points advance, with prices at the highest point of the movement. Prime crude was quoted at \$4.60 bid.

FRIDAY'S LIVESTOCK MARKETS.

Chicago, Sept. 3.—Hogs stronger; bulk of prices, \$7.75@8.15; light weights, \$7.70@8.27½; mixed and butchers' weights, \$7.55@8.30; heavies, 7.30@8.27½; rough heavies, \$7.30@7.55; Yorkers, \$8.10@8.20; pigs, \$7.15@8. Cattle steady; beefs, \$4.25@8.05; cows and heifers, \$2.25@6.40; Texas steers, \$4.15@5.40; stockers and feeders, \$3.25@5.20; Western, \$4.40@6.50. Sheep weak; natives, \$2.75@4.70; Western, \$3@4.75; Yearlings, \$4.50@5.50.

Kansas City, Sept. 3.—Hog market strong, at \$7@8.12½.

St. Louis, Sept. 3.—Hogs strong, at \$5.75@8.30.

East Buffalo, Sept. 3.—Market for hogs opened higher; 5,400 on sale at \$8.30@8.60.

Cleveland, Sept. 3.—Hogs, 5c. higher, at \$8.35@8.40.

Indianapolis, Sept. 3.—Hogs higher, at \$8.15@8.30.

Omaha, Sept. 3.—Hogs strong, at \$7.55@8.15.

Louisville, Sept. 3.—Hogs steady, at \$7.90@8.10.

OLEO AND NEUTRAL LARD.

(Special Report to The National Provisioner.)

New York, Sept. 2.—Business in oleo oil during the week under review has been very

good and the market shows signs of improvement. There are large orders here for extra brands which cannot be filled on account of small stocks. The indications are that oleo oil is going to do better from now on. Neutral lard is quiet, as Europe declines to follow the advance asked from this side. A good business is being done with Europe in cottonseed oil, both for old crop and new crop shipments. Buyers in Europe have evidently decided that the market is low enough.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, September 1, 1909.—The last quotations are as follows: 74 per cent. caustic soda, \$1.85, basis, 60 per cent; 76 per cent. caustic soda, \$1.09 to 2c., basis 60 per cent; 60 per cent. caustic soda, 2c. lb.; 98 per cent. powdered caustic soda in barrels, 3c. lb.; 58 per cent. soda ash, 90c. to \$1, basis 48 per cent.; 48 per cent. carbonate soda ash, \$1.10 per 100 lbs.; borax at 4¾c. lb.; Tale, 1¾c. to 1½c. lb.; silex, \$15 to \$20 per ton of 2,000 lbs.; marble flour, \$9 to \$10 per ton of 2,000 lbs.; silicate soda, 8c. per 100 lbs., no charge for barrels; chloride of lime in casks, \$1.50, drums \$1.40, and bbls. 2c. lb.; carbonate of potash, 4½c. to 4¾c. lb.; electrolytic caustic potash, 88/92 per cent., at 5¾c. to 6c. lb.

Prime red palm oil in casks, 15/1,800 lbs. each, 5½c. lb.; genuine Lagos palm oil in casks 15/1,800 lbs. each, 5¾c. to 6c. lb.; clarified palm oil in bbls, 4/500 lbs. each, 6½c. lb.; palm kernel oil, 7½c. to 7¾c. lb.; green olive oil, 90c. to \$1 per gal.; yellow olive oil, \$1 to \$1.15 per gal.; green olive oil foots, 67½c. to 7¾c. lb.; peanut oil, 65c. to 70c. per gal.; Ceylon coconut oil, 7¾c. to 7½c. lb.; Cochin coconut oil, 8¼c. to 8½c. lb.; cottonseed oil, 5.75c. to 5.85c. lb.; corn oil, 5.40c. to 5.50c. lb.

Prime city tallow in hhds., 59/16c. lb.; special tallow in tierces, 6¼c. to 6¾c. lb.; choice tallow in tierces, 6¼c. lb.; oleo stearine, 12c. to 12½c. lb.; house grease, 5¾c. to 5½c. lb.; brown grease, 5¼c. lb.; yellow packers' grease, 5¼c. to 5½c. lb.

GOT WHAT HE WANTED.

He was a distinguished professor of bacteriology and for the furtherance of his scientific researches desired to study certain infected meats. So he strolled over to a butcher's shop and asked the proprietor for some measly pork.

"Excuse me, sir," answered the indignant man, "but all our meats are fresh!"

"Quite so, quite so!" said the professor "But couldn't you in some way or other procure me a little?"

The butcher promised, and the professor, contented, returned to his abode. But after a lapse of two or three days he again visited the butcher's.

"I came to ask," said the learned gentleman, "whether you have yet secured for me that measly pork I ordered here the other day?"

"Why, sir," exclaimed the butcher, "didn't you get it? I had it sent up last night for your dinner!"—Sketchy Bits.

RECEIPTS AT CENTRES

SATURDAY, AUGUST 28, 1909.

	Cattle.	Hogs.	Sheep.
Chicago	500	5,577	2,000
Kansas City	800	1,314
Omaha	100	3,500	200
St. Louis	1,000	7,500	200
St. Joseph	100	2,500
Sioux City	100	2,500
Pt. Worth	200	5,248	884
Cincinnati	230
Pittsburg	200	3,708	200
E. Buffalo	100	2,000	2,000
Indianapolis	300	3,000
Peoria	600
Milwaukee	1,820
New York	1,436	2,012	2,270

MONDAY, AUGUST 30, 1909.

Chicago	22,000	30,151	25,000
Kansas City	26,000	6,274	7,000
Omaha	8,500	2,500	18,000
St. Louis	9,200	4,614	4,000
St. Joseph	3,000	5,200	2,500
Sioux City	4,000	1,200
Pt. Worth	1,200	2,400	100
Cincinnati	2,375	1,738	2,397
Pittsburg	2,800	5,000	5,800
E. Buffalo	3,900	12,800	14,000
Indianapolis	400	1,500
Peoria	700
Milwaukee	1,102
New York	3,451	9,710	15,690

TUESDAY, AUGUST 31, 1909.

Chicago	4,500	8,850	15,000
Kansas City	23,000	10,696	10,000
Omaha	4,600	7,500	18,000
St. Louis	6,200	6,081	3,500
St. Joseph	3,500	5,300	4,000
Sioux City	1,100	3,000
Pt. Worth	2,000	1,100
Cincinnati	506	2,065	2,364
Pittsburg	1,000	1,500
E. Buffalo	200	6,000	1,800
Indianapolis	1,950	900
Peoria	1,290
Milwaukee	2,497	4,055
New York	546

WEDNESDAY, SEPTEMBER 1, 1909.

Chicago	16,000	20,393	28,000
Kansas City	11,000	9,438	9,000
Omaha	8,400	5,900	10,300
St. Louis	4,500	11,600	3,500
St. Joseph	4,000	6,000	2,000
Sioux City	2,000	3,200
Cincinnati	744	3,205	2,442
Pittsburg	3,300	3,000
E. Buffalo	150	1,600	400
Indianapolis	2,550	8,000
Peoria	800
Milwaukee	3,441
New York	1,709	3,965	10,868

THURSDAY, SEPTEMBER 2, 1909.

Chicago	5,000	15,000	16,000
Kansas City	5,000	7,000	5,000
Omaha	5,000	8,800	17,500
St. Louis	5,500	8,556	3,500
St. Joseph	2,700	4,800	700
Sioux City	400	2,000	200
Pt. Worth	2,500	4,300	400
Cincinnati	574	2,892	1,199
Pittsburg	1,700
E. Buffalo	150	2,600	2,000
Indianapolis	7,000
Peoria	500
Milwaukee	1,712
New York	951	1,049	4,613

FRIDAY, SEPTEMBER 3, 1909.

Chicago	1,500	11,000	10,000
Kansas City	2,000	5,000	2,000
Omaha	400	6,000	4,200
St. Louis	3,500	6,984	1,000
St. Joseph	500	4,400
Sioux City	400	3,000
Pt. Worth	1,100	1,700

MEAT AND STOCK EXPORTS

WEEKLY REPORT TO AUGUST 30, 1909.

Exports from:	Live Cattle.	Live Sheep.	Qrs. of Beef.
New York	675	—	6,802
Boston	747	—	591
Montreal	3,503	—	—
Exports to:			
London	1,778	—	5,912
Liverpool	2,379	—	1,481
Manchester	103	—	—
Glasgow	575	—	—
Totals to all ports	4,925	—	7,393
Totals to all ports last week	8,033	288	9,072

Government Inspection

requires your packing house to have the most

Sanitary Arrangement

We are specialists in this work

Write us in regard to your requirements

TAIT-NORDMEYER ENGINEERING CO., Wright Building St. Louis

Retail Section

THE RETAILER AND CREDITS.

By W. E. Rice, Cleveland, O.

The number of those who are affected either directly or indirectly by the dispensation of credit represents a very large proportion of the inhabitants of the civilized world. In view of the constantly expanding area and influence of commerce and commercial customs which subsist mainly upon the operation of the great organism of credit, it could almost be claimed that in these days, at least all sections of the world, civilized and uncivilized, are susceptible to the subtle and lasting control which credit diffuses.

Some one has said that "Credit is the confidence that is reposed in the ability and purpose of men to meet future obligations."

As the requirements of commerce, due to the discovery of new lands and increase of population (and the general tendencies of modern civilization) have become more and more exacting, the system of credit has been subjected to a tremendous development.

The most popular form of credit, popular in the extent of its practice, is individual or personal credit. In the case of the individual or consumer, the credit he secures is solely for personal reasons and uses. It brings to him those things he finds it necessary to possess for the purpose of sustaining life, clothing himself, and equipping his home with suitable comforts and adornments, of cultivating useful knowledge, and providing for his pleasures.

This credit is extended to a vast number of people. The task of classifying them is a most burdensome one. Their earning power is a question of the widest possible variance, as is also the nature of their family responsibilities and demands. Here you have a great aggregation of credit dispensers, treating with all sorts and conditions of men, subject to all known phases of social and political advantage and disadvantage—the first demanding on their merits; the second commanding, from the very fact of their poverty and misery, such a share of the materials for sustaining and improving life as their special wants and desires will suggest.

One of the evils of the credit system, and particularly in individual credits, is the "too great liberality" in extending credit. This liberality is not due to any spirit of generosity or philanthropy. It is the outcome of failure on the part of those who extend credit to properly investigate and satisfy themselves as to the credit standing and desirability of the applicant.

The failure to make proper investigations of individual credits may be traced to a few underlying causes:

Why Credits Are Neglected.

- (1) The cupidity of dealers in extending credit indiscriminately, in order to do a larger business than their competitors.
- (2) The fear of offending patrons by asking entirely legitimate questions in regard to their means and prospects, and thus driving trade away.
- (3) The absence of sound knowledge on the part of dealers in regard to the necessity of trusting their goods to those only who are so circumstanced as to relatively insure payment being made for them.
- (4) The lack of facilities among the great mass of dealers for making such investigations as are necessary.

A brief discussion of the foregoing reasons is in order.

- (1) The desire to overreach one's neighbor is not always due to selfish or unworthy

motives. At the same time, in the struggle of competition it should be borne in mind that, unless the business done be a safe business the results are bound to prove disastrous. A small business, with good collections and fair profits, is always safer in the end than a big business built upon unwise credits; for the latter not only invites commercial failure, but the mental and physical strain upon the dealer is a detriment to him both in a personal and business sense.

(2) It is well known that consumers take advantage of the dealer's fear of the effect upon a customer's attitude because of questions regarding ability to make payment, and there are many who trade upon this very fear and defraud their creditors accordingly. A good presence, a bold manner and an assertive method of expression have a powerful effect upon the mind of the local tradesman, and he gives credit without reliable knowledge as to whether or not his bills will ever be paid. Even when tardiness in payment may cause misgivings, he hesitates to offend that important personage, his customer, for fear his competitor will take the trade away.

(3) The absence of knowledge on the part of dealers of the duty they owe themselves in making investigations of their customers' standing. This is a general condition and one attributable to lack of educational methods on the part of those who dispense banking and commercial credit.

The latter should make it plain to the retailer that he ought, for his own safety (and his safety means the safety of the banker and wholesaler), to satisfy himself that those to whom he is giving credit are worthy of it.

(4) The department stores and large retail establishments usually have employees whose duty it is to make necessary credit investigations. In addition to their own independent inquiries, they can avail themselves of the services of the mercantile agencies and other sources of credit information, such as retail mercantile agencies and co-operative agencies which they themselves maintain, and to which they in turn contribute such information as they may possess in regard to a customer when called upon to do so.

The majority of dealers are without these facilities. They cannot afford to employ people for this purpose; nor to subscribe to the mercantile agencies, neither can they afford to belong to the co-operative bureaus. While the owner of the business might appreciate the necessity of making proper investigations, he cannot afford to give such work the necessary time.

In a small business the element of time is a very important one, and has to be figured in dollars more frequently than in a large establishment, where the volume of profits justifies a more painstaking care for every business detail. Undoubtedly the

dealer would save money by giving the question of credit standing more attention, even if to do so meant the omission of other duties.

That many people are given credit when they have little basis for it, or by their failure to make prompt payment have sacrificed their right to it, is a matter of common knowledge. That it is not an easy matter to obtain satisfactory information in regard to people who seek individual credit is a fact known to all who have had practical experience in credits. This difficulty should lead to the development of every honorable means for safe-guarding credit extension in this form, and if necessary to the withholding of credit until satisfactory advices are secured.

On the other hand, there are many people respecting whom it is possible to learn very little. A man on a plain salary offers little opportunity for extended investigation, and the opportunities of judging of the "moral" risk involved is difficult from the fact that little is known of him.

(To be Continued.)

AGAINST LICENSING BUTCHERS.

The Missouri State Retail Merchants' Association last week voted down a resolution favoring a State law to compel all butchers and meat cutters to pass an examination and take out a State license in order to pursue their trade. This plan is advocated all over the country by retail butchers' organizations, and has met with opposition from grocers, especially those who conduct meat departments. They are afraid the law would compel them to pay more for help and to increase the expense of their meat departments generally. Men who are in the meat business exclusively and are retail butchers by trade do not oppose any such test of the competency of a man to handle and cut meat and keep a shop in sanitary condition.

TEXAS BUTCHERS ON CLOSING.

A majority of San Antonio, Tex., butchers favor closing their shops on Sunday. Some are willing to close all day, while others think that the shops should remain open until 9 o'clock. The butchers at a recent meeting discussed Sunday closing and also the organization of a branch of the retail merchants' association. Definite action was postponed. It was argued that the hours of butchers during the week were so strenuous that Sunday closing would give much needed rest. The vote on all day closing showed twenty butchers were in favor of it, while nine voted to close at 9 o'clock.

BUTCHERS WINTER SUNDAY CLOSING.

The Retail Butchers' Association of Davenport, Iowa, has decided by resolution that its members shall keep their shops closed on Sunday from October to April. It is presumed that Sunday closing will be given up in warm weather, on the excuse that customers cannot keep Sunday meats over Saturday night. The Davenport association has elected the following officers for the ensuing year: President, C. L. Rathbun; vice-president, H. Schroeder; treasurer, J. Knostman; secretary, J. Soukop.

WINDOW DISPLAYS

The series of articles on "Window Displays for Retail Butchers," which have appeared on this page from time to time during recent months, will be resumed at an early date. There will be further suggestions for trade-attracting window displays which will prove as interesting and practical as those already published—which many butchers have already "tried out" and found most effective. Each article will be illustrated, as usual, by a drawing showing the working out of the idea in the shop window.

Now You Know What Ice Costs You

in a season when the supply is short. It costs you too much even in a year when there is plenty of it. Why don't you

BE INDEPENDENT

of the ice man, save money, stop trimming waste and have a sanitary shop by installing a small

BRUNSWICK REFRIGERATING MACHINE

ASK US TO TELL YOU ALL ABOUT IT

BRUNSWICK REFRIGERATING COMPANY

NEW BRUNSWICK, N. J.

LOCAL AND PERSONAL.

J. Boyd's meat market at Roswell, N. M., has been badly damaged by fire.

The grocery and meat market of Young & Sandusky at Pulaski, Tenn., has been destroyed by fire.

C. H. Sander, H. L. Sander and C. A. Sander are organizing the Sander Company, Pittsburg, Pa., for the purpose of dealing in groceries, meats, provisions, etc.

Millard F. Taylor has sold out his meat market at Cherryvale, Kas., to M. L. R. Tolle, of Liberty.

Glazier & Gibson have sold their meat market at Moline, Kas., to Mr. Bates.

Thomas Johnson & Son have purchased the meat and grocery business of Thompson & Carter at Norton, Kas.

Walter Noble has sold out his meat market at Sabetha, Kas., to John Gaemlick, of Forest City, Mo.

James Hoover is putting in the fixtures for a new butcher shop at Onaga, Kas.

Rollo Gaume has purchased the meat market of W. G. Hoopman at Harper, Kas.

J. V. Turner, of Argenta, Ark., is about to open a grocery store at Crowder, Okla.

T. C. Brickel has traded his meat market at Edmond, Okla., to J. T. Byrd.

J. M. Truax has opened a meat market at Hinton, Okla.

Vandiver & Edwards are opening up a new butcher shop at Morris, Okla.

F. G. Tilbury is about to add a stock of groceries to his meat market at Binger, Okla.

W. E. Morrison is soon to engage in the meat business at Broken Bow, Neb.

Bart Johnson has added a line of groceries to his meat business at Mt. Etna, Ia.

J. W. Abram & Son have opened a new butcher shop at Mt. Hope, Wash.

The Griggs-Bassett Company at Brewster, Wash., meats, etc., has sustained a fire loss of \$4,000.

J. F. Courtney has sustained a \$2,000 fire loss in his meat market at Brewster, Wash.

Cray & Hotchkiss have succeeded Cray & Willett in the meat business at Enterprise, Ore.

Jack Machen has engaged in the meat business at Springfield, Ore., succeeding Frank Whitmore.

P. Burns & Company have purchased the meat business of Knight & Company at Vernon, B. C.

J. W. Abram & Son have engaged in the meat business at Mt. Hope, Wash.

George Van Every is erecting a new meat market at Grand Rapids, Mich.

Mr. Banzett has succeeded to the meat business of Banzett & Blinn at Prairie City, Ore.

R. L. Champlin has sold out his grocery and meat business at Minneapolis, Minn., to L. L. Vrooman.

J. A. Sands & Company have succeeded to the grocery and meat business of A. E. Fewell at St. Paul, Minn.

F. M. Jarvis has succeeded to the meat business of Montgomery Bros., at Chewelah, Wash.

John B. Hodges is about to move his meat

Agents Wanted

The Ideal
Saw Sharpener.



THE IDEAL SAW SHARPENER

Every time your saw is sharpened it costs you 12½ cents. After one hundred and twenty saws have been sharpened you are out \$15 with nothing to show for it. Why not get this automatic machine and save this \$15 plus lots of future dollars? Price with automatic setting attachment, \$20.

Rotary File & Machine Company
589 Kent Avenue, Brooklyn, N. Y.

market at Hubbell, Mich., into his new concrete building.

Plotz & Ott have succeeded George Rammler in the meat business at Monroe, Mich.

M. S. Rock has sold out his grocery and meat business at Salt Lake City, Utah.

J. P. Peters & Son have sold out their meat business at Warden, Wash., but continue in the grocery line.

D. C. Davis has purchased the A. N. Brooks meat business at Cimarron, Kan., and will consolidate it with his own, in the Brooks stand.

Otis Noble, of Hiawatha, has purchased the Corner Butcher Shop at Sabetha, Kan.

The Capron Mercantile Co., Capron, Okla., has opened its big store, which includes a meat market.

John Tichey has again taken charge of his meat market, at Lebanon, Kan., the lease to Nichols & Stodard having expired.

Fire has destroyed the grocery store and meat market of Wm. Carnahan at Ramona, Okla.

W. A. Turnbull has opened the Maple Hill Meat Market at Alma, Kan.

W. S. Edwards is opening up his meat market at Indianola, Okla., in the Belt Building.

W. Tilden has established a new butcher shop at Rexford, Kan.

F. M. Wade has purchased the Goss meat market at West Mineral, Kan.

The Palace Meat Market has been opened at Great Bend, Kan.

Force & Williams are engaging in the meat business at Neodesha, Kan.

R. F. Vandiver & So. have engaged in the meat business at Morris, Okla.

Height & Lawrence Co., Point Pleasant, N. J., has been incorporated with \$14,000 capital to conduct a wholesale and retail meat and produce business. H. V. Height, C. H. Lawrence and J. W. Lawrence are the incorporators.

The meat market of A. Street, at Krupp, Wash., has been destroyed by fire.

Dickey Brothers meat and grocery market, at Coshocton, O., has been destroyed by fire.

Hicks, E. H. Coomber, F. Morris, N. R. Mounts, W. R. Whiteman and G. W. Seeley.

Mr. Lewis will spend a few weeks fishing in the Lake Superior region and will later return to Atlanta, Ga., where he will have charge of the Swift beef interests in that section.

MANAGER HICKS GETS A DIAMOND.

Manager Thomas Hicks, who lately resigned his position as the head of the principal Swift branch house in New York, the Thirteenth street market, was surprised Tuesday by receiving a handsome diamond ring as a testimonial from a number of his former associates at the Swift headquarters, which are in the same building as the house of which Mr. Hicks had charge. The diamond was presented by A. C. Dean, head of the Swift credit department, in a neat speech, and Mr. Hicks was too much embarrassed to make more than a few words of reply. He had not expected anything of the kind.

Mr. Hicks this week assumed the management of two of the leading meat supply houses of New York, in which he has secured an interest. They are the Metropolitan Hotel Supply Company, at Washington and 14th streets, and the J. S. Bailey Company, at Christopher and Hudson streets. He is very well known throughout the local trade, and the change by which he takes the management of these houses is received with general expressions of pleasure.

COULD FIND NO VIOLATIONS.

Twenty New York State fish and game protectors under the direction of Commissioner James S. Whipple have been making a recent tour of Adirondack hotels and boarding houses to ascertain if they had in their ice boxes any venison. It has been the practice of illegal hunters in other seasons to kill a certain number of deer where they thought they might not be detected and then sell the meat to the hotels. It was found that the supplies of all the hotels visited were free from deer carcasses and from this the State authorities believe that the law against killing deer in this State previous to September 16 has been enforced better this year than usual.

NEW YORK MEAT SEIZURES.

The Department of Health of the City of New York reports the number of pounds of meat, poultry, game and fish seized and destroyed in the City of New York during the week ending August 28, 1909, as follows: Meat—Manhattan, 27,419 lbs.; Brooklyn, 10,105 lbs.; Queens, 50 lbs.; total, 37,574 lbs. Fish—Manhattan, 17,650 lbs. Poultry and game—Manhattan, 2,710 lbs.; Brooklyn, 1,080 lbs.; total, 3,790 lbs.

STRANGE DEATH OF A BUTCHER.

With his hands bound behind his back with a wire the body of John McNealy, a butcher, was found lying face downward in six inches of water in a trough at his slaughterhouse at St. Charles, Mo., on Tuesday. The body apparently had been in the trough about two hours. There were no marks of violence. McNealy's wife and his business partner both declare McNealy had no reason to end his life and say he must have been murdered.

New York Section

J. Ogden Armour has been elected a director in the National City Bank.

Swift & Company's sales of fresh beef in New York City for the week ending August 28 averaged 8.37 cents per pound.

General Sales Manager L. Kirscheimer of the S. & S. Company was in Chicago this week looking after the company's interests.

J. E. Maurer, head of the S. & S. branch house department, was in New York this week on his way home to Chicago after a vacation spent in Maine.

Henry Edelmuth, formerly a prominent figure in the local beef trade, left this week with Mrs. Edelmuth for an auto tour which will extend to Lincoln, Ill.

The Schwarzschild & Sulzberger Company is completing this week the building of a solid granite wall and platforms in front of its delivery department at the First avenue plant. It will be a difficult thing for the heaviest truck to make an impression on these "bumpers."

Zachariah T. Winner, 64 years old, of Elm street, near Grant avenue, Brooklyn Hills, Queens, last Friday evening caused the arrest of Leonard Dietz, 56 years old, a butcher, of Augustine avenue and Newtown road, Jamaica, charged with assaulting him by running him down with a wagon.

C. M. Baldwin, formerly manager of the Swift railroad department at the New York Produce Exchange, has been appointed manager of the company's traffic in Great Britain and sailed last week for his new post. Before his departure he was given a testimonial by his business associates.

Treasurer Irving Blumenthal of the United Dressed Beef Company, left on Wednesday for a vacation auto tour of New York and New England. He was accompanied by Leo S. Bing and a large quantity of substantial provisions were tucked away in the recesses of his big touring car.

Abe Frank, the calfshead king of the East Side, celebrated his thirtieth wedding anniversary on Tuesday, but he was not half as proud of that as he was of the first prize taken by his little granddaughter Helen in the children's costume parade at Arverne last week. The young lady, aged 22 months, marched directly behind the band attired as a typical Dutch maiden, and made the hit of the day. Papa Ferdinand was also proud.

The commissary at Ellis Island is having a controversy with the Commissioner of Immigration about the brand and quality of sausage he furnishes to immigrants arriving at New York. The commissioner claims that the commissary's contract calls for a popular and high-grade brand of cervelat bologna made in Brooklyn, while he charges that cheap stuff is substituted. It is said the commissary sells 25 tons of sausages every month to immigrants.

William Hooton, treasurer of Sterne & Son Company, arrived in New York from Europe last Saturday and left for Chicago on Monday. He had been making a seven weeks' visit to England and Ireland solely for pleasure, and accumulated enough energy to keep him going for a long time to come. He got down to business immediately upon landing and commenced to make things hum from the start. While in New York he visited many of his trade friends.

Edward Schweiger, a butcher, of No. 265 Thirty-ninth street, Brooklyn, whose home is at 353 Fiftieth street, filed a petition in bankruptcy in the United States Court today. His assets exceed his liabilities by thousands of dollars, but his business affairs are so tied up that he seeks relief under the bankruptcy law. His debts amount to \$7,291.46, of which \$3,900 is secured by a chatte' mortgage. The rest represents unsecured claims against him for goods purchased, rent and other expenses. His assets consist of money due him on open accounts and insurance policies valued at \$19,000, almost \$24,000 all told.

RETIRING MANAGER LEWIS DINED.

A farewell dinner was given Mr. Albert H. Lewis, who has been managing the beef interests of Swift & Company in New York City for the last three months, at the Hotel Astor on the evening of September 1 by central office associates and friends. Mr. Lewis has made a great many friends during the absence of General Superintendent Edwards in Chicago, and as a small token of remembrance was presented with a diamond-studded watch charm with the unanimous wish of those present that continued success follow him in his new field. The committee in charge of arrangements tendered Mr. Lewis an invitation to make the New York crowd a personal visit during the Hudson-Fulton celebration. Among those at the dinner were Vice-President W. H. Noyes, of Swift & Company of New York; General Superintendent G. J. Edwards, A. C. Dean, T. C. Sullivan, R. B. Neff, T. P. Kidd, A. F. Hallenbeck, F. L. Gaudreaux, T. H.

NEW YORK TRADE RECORD BUTCHER, FISH AND OYSTER FIXTURES.

MANHATTAN MORTGAGES.

Berg, S., 1682 Washington; F. Lesser.
Besser, H., 598 Prospect ave.; H. Brand.
Benedetto, L., 513 E. 13th; H. Brand.
Celentano, C., & D. A. Mertelo, 356 E. 12th; F. Lesser.
Cohen, J., 99 W. 138th; N. Y. Butchers' D. M. Co.
Dewald, H., 268-70 Audubon ave.; Levy & Ackerman.
Emil, H., 634 E. 169th; H. Brand.
Frischer, H., 406 E. 5th; J. Levy.
Friedman, A., 288 W. 142d; Darling & Co.
Guttman, J., 639 E. 12th; F. Lesser.
Klein, M., 2017 Madison ave.; J. Haberman.
Kaff, S., 59 W. 100th; H. Brand.
Lange, L. B., 23d st. and St. Nicholas ave.; H. Brand.
Orderno, S., 78 Madison; Levy & Ackerman.
Oberstein, J., 70 Forsyth; H. Brand.
Roth, A., 421 W. 35th; H. Dohrmann.
Steiner, S., 219 E. 102d; H. Brand.
Schonenberger, M., 2153 Amsterdam ave.; Levy & Ackerman.
Schan, I., 221 E. 11th; F. Lesser.

BROOKLYN MORTGAGES.

Brickheimer, Louis, 1778 Nostrand ave.; Joseph Rosenberg.
Greenspan, Aaron, 1994 Nostrand ave.; Levy Bros.
Gardner, Arnold, 1604 Newkirk ave. and 252 Lawrence ave.; Jos. Rosenberg.
Kepnes, Joseph, 348 Ellery; Julius Levy.
Leiner, Nathan, 82 Hopkins; Darling & Co.
Leichman, Abraham, 1511 Putnam ave.; Jos. Rosenberg.
Meyer, Leon, 4605 3d ave.; Samuel Rhonheimer.
Merlieb, Benjamin, 128 Christopher ave.; Jos. Rosenberg.
Pensabene, Domenick, 68 Union; Gustave Selner.
Tabak, Edw., 680 3d ave.; Darling & Co.
Same, 262 Driggs ave.; same.

BROOKLYN BILLS OF SALE.

Biggart, Jos., 303 Sumner ave.; Eliza Biggart.
Drucker, Solomon, 1511 Putnam ave.; Abraham Teichman.
Gardner, Arnold, 252 Lawrence ave.; Joseph Gardner.

GROCCERS, DELICATESSEN, HOTEL AND RESTAURANT FIXTURES. MANHATTAN MORTGAGES.

Dambourajian, M., & E., 207 E. 44th; H. Moushekian.
Fine, A., 98 Rivington; J. Aronson.
Horowitz, M., 111 Stanton; C. Wlodaver.
Herzog, B., 1565 1st ave.; S. Levy.
Herzog, B., 1509 Ave. A.; S. Levy.
Prusch, W., 793 Washington; Meyerhoff & Hallstein.
Tranen, B., 341 W. 57th; L. H. Davis.
Webster, E. S. & H. J., Amsterdam ave. and 155th st.; D. R. McGinty.
Alexander, I., 825 Broadway; I. Cohen.
Carantino, G., 349 E. 104th st.; C. De Luca.
Frank, N., 117 South; I. Gurland.
Feuerstein, M. & A., 55 E. 4th; W. Rosenblatt.
Glucksman, R., & E. Kupferman, 276 E. Houston; H. Clausen.
Hall, W. E., 129 Fulton; J. Engle & G. F. Jacobi.
Philandrinis, S., 56 Madison; J. Gouzelis.
Werner, H., 116th st. and Lenox ave.; E. Silverman.
Zenkert, L., 415 E. 34th; J. Jaburg & H.

MANHATTAN BILLS OF SALE.

De Lucia, C., 349 E. 104th; G. Carantino.
Mutarelli, F., 2055 1st ave.; C. Mutarelli.
Meyer, H., 4 and 6 New Chambers; R. Roberts.
Ranzman, D., 121 E. 110th; C. Pomeranz.
Scherl, M., 121-3 Rivington; B. Koenig.
Smilowitz, M. & C., 108 Broad; J. Smolin & D. Gordon.
Urwitz, A., 1224 Franklin; M. M. Dykes.
Zinet, M., 49 Ave. D.; S. November.

BROOKLYN MORTGAGES.

Biblia, Steve, Barren Island; Max S. Holstein.

Kaufman, Samuel, 415 Ralph ave.; Max Kaplan.
Flaum, Annie, 607 Broadway; Gussie Epstein.
Krumling, Emilie, 257 3d ave.; Gustav Gluck.

BROOKLYN BILLS OF SALE.

Cinque, Theresa, 6509 11th ave.; Jennie Lowrie.
Grebin, Joseph, 415 Ralph ave.; Samuel Kaufman.
Goldberg, Max, 58 Floyd; Hannah Rothenberg.
Goldstein, John B., 505 Rogers ave.; Elsa A. Goldstein.
Hoffmann, Casper, 201 Montrose ave.; Lillie Haslach.
Jansen, Anthony, and as partner firm Anthony & John Jansen, 1437 Bushwick ave.; John Jansen.
Katcher, Morris, St. Mark, cor. Ralph ave.; Kittie Katcher.
Richman, Sol. M., 997 Myrtle ave.; Dora Richman.
Thomsen, Otto, 4814 Ave. N.; Bernhard Winther.

PROPOSALS.

PROPOSALS FOR FLOUR, OATS, DRIED FRUIT, ETC.—Department of the Interior, Office of Indian Affairs, Washington, D. C., August 12, 1909. Sealed proposals, plainly marked on the outside of the envelope: "Proposal for flour, oats, dried fruit," etc., as the case may be, and addressed to the "Commissioner of Indian Affairs, Washington, D. C.," will be received at the Indian Office until 2 o'clock P. M. of Tuesday, September 28, 1909, and then opened, for furnishing the Indian Service with canned tomatoes, cornmeal, cracked wheat, dried fruit, feed, flour, hominy, oats and rolled oats, during fiscal year ending June 30, 1910. Bids must be made out on Government blanks. Schedules giving all necessary information for bidders will be furnished on application of the Indian Office, Washington, D. C.; the U. S. Indian Warehouses at New York City, Chicago, Ill., St. Louis, Mo., Omaha, Neb., and San Francisco, Cal.; the Commissary of Subsistence, U. S. A., at Cheyenne, Wyo.; the Quartermaster, U. S. A., Seattle, Wash., and the postmasters at Tucson, Portland, Spokane and Tacoma. The Department reserves the right to reject any and all bids, or any part of any bid. F. H. ABBOTT, Acting Commissioner.

PROPOSALS FOR COMMISSARY FOOD-STUFFS, ETC.—Office of Panama Railroad Company, 24 State street, New York, August 20, 1909. Sealed proposals are invited for furnishing commissary foodstuffs, etc., to the Panama Railroad Company in accordance with terms and conditions contained in Circular No. P-240. Circulars and full information may be obtained at the following named places, at which points bids will be received and opened in public on date and at time stated: The Purchasing Department, Panama Railroad Company, 24 State street, New York; Office of Purchasing Commissary, U. S. A., New Orleans, La.; Purchasing Commissary, U. S. A., 1006 North Point street, San Francisco, Cal., and Purchasing Commissary, U. S. A., 11 Lake street, Chicago, Ill. Bids will be received at New York until 2:00 P. M.; at Chicago and New Orleans until 1:00 P. M.; and at San Francisco until 11:00 A. M., September 15, 1909. Wendell L. Simpson, Major, 19th Infantry, U. S. A., Commissary Purchasing Agent, Panama Railroad Co., 24 State street, New York.

PROPOSALS will be received at the Bureau of Supplies and Accounts, Navy Department, Washington, D. C., until 10 o'clock A. M., September 7, 1909, and publicly opened immediately thereafter, to furnish at the navy yard, Brooklyn, N. Y., etc., a quantity of naval supplies, as follows: Sch. 1557: Provisions.—Sch. 1583: Shaft indicators.—Sch. 1591: China, glass and plated ware.—Sch. 1592: Steam jacketed kettles, insulators.—Sch. 1596: Wire nails.—Sch. 1597: Alcohol, paint, marine glue.—Sch. 1600: Paint brushes, leather belting, solder, door

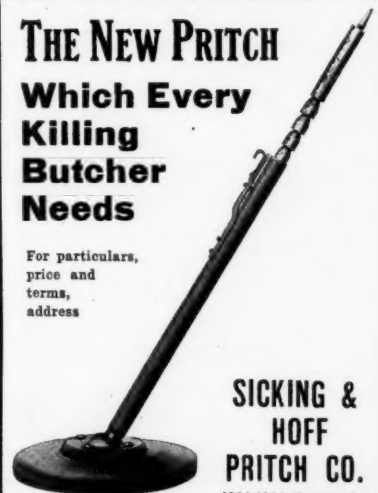
fittings.—Sch. 1599: Hand rail and pipe fittings.—Sch. 1601: Brass pipe fittings, valves.—Sch. 1602: Steel bolts and washers.—Sch. 1603: Fire clay, felt, toweling.—Sch. 1615: Red fiber.—Sch. 1618: Lard oil.—Sch. 1619: Jackknives, mattress covers. Applications for proposals should designate the schedules desired by number. Blank proposals will be furnished upon application to the navy pay office, New York, N. Y., or to the Bureau. E. B. ROGERS, Paymaster-General, U. S. N. 8-23-09.

Office Purchasing Commissary, U. S. Army, 39 Whitehall street, New York City, N. Y., August 25, 1909. Sealed proposals, in duplicate, for furnishing and delivering subsistence stores in this city at such times as may be required by the U. S. Government, on or before October 30, 1909, in accordance with the specifications and conditions set forth in Circular No. 4, War Department, Office of the Commissary General, Washington, March 27, 1908, will be received at this office until 10 o'clock a. m., September 7, 1909. Information furnished on application. Envelopes containing bids should be marked "Proposals for Subsistence Stores opened September 7, 1909," and addressed to A. L. Smith, A. C. G., U. S. Army.

Office Purchasing Commissary, U. S. Army, 39 Whitehall street, New York City, September 1, 1909. Sealed proposals, in triplicate, for furnishing and delivering 221,160 cans tomatoes and 234,048 cans corn, will be received at this office until 10 o'clock a. m., October 4, 1909. Information and blanks for proposals furnished on application. Envelopes containing bids should be marked "Proposals for Subsistence Stores to be opened October 4, 1909," and addressed to Colonel A. L. Smith, A. C. G.

THE NEW PRITCH Which Every Killing Butcher Needs

For particulars,
price and
terms,
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HOFF
PRITCH CO.
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Cincinnati, O.

ELECTRIC MEAT BRANDERS

ANY SIZE BRAND
FOR ANY PURPOSE
GUARANTEED THE BEST

Write for information

Geo. J. Schneider & Co.
DETROIT, MICH.

NEW YORK MARKET PRICES

LIVE CATTLE.

Good to choice native steers	\$.55@7.30
Poor to fair native steers	4.25@5.75
Oxen and stags	3.00@6.00
Bulls and dry cows	1.50@4.50
Good to choice native steers one year ago	5.50@6.80

LIVE CALVES.

Live veal calves, prime, per 100 lbs.	\$9.50@10.00
Live veal calves, fair to good, per 100 lbs.	8.25@9.25
Live veal calves, com. to med., per 100 lbs.	6.50@8.00
Live veal calves, culls, per 100 lbs.	5.00@6.00
Live calves, buttermilks	3.50@4.25
Live calves, western, per 100 lbs.	—@—

LIVE SHEEP AND LAMBS.

Live lambs, per 100 lbs.	\$5.25@8.00
Live lambs, culls	4.00@5.00
Live sheep, per 100 lbs.	2.50@4.50
Live sheep, culls	1.50@2.25

LIVE HOGS.

Hogs, heavy	@8.60
Hogs, medium	@8.65
Hogs, 140 lbs.	@8.45
Pigs	@8.40
Rough	7.60@7.65

DRESSED BEEF.

CITY DRESSED.

Choice native heavy	9½@11
Choice native light	9 @ 9½
Common to fair native	8 @ 8½

WESTERN DRESSED BEEF.

Choice native heavy	10½@11
Choice native light	10½@11
Native, common to fair	9½@10
Choice Western, heavy	9 @ 9½
Choice Western, light	9 @ 9½
Common to fair Texas	7½@8
Good to choice heifers	9½@9½
Common to fair heifers	8 @ 8½
Choice cows	7 @ 7½
Common to fair cows	6½@7
Common to fair oxen and stags	7½@8
Fleshy bologna bulls	@7

BEEF CUTS.

No. 1 ribs, 15c. per lb.; No. 2 ribs, 13c. per lb.;	
No. 3 ribs, 10c. per lb.; No. 1 loins, 15c. per lb.;	
No. 2 loins, 13c. per lb.; No. 3 loins, 10c. per lb.;	
No. 1 chucks, 8½c. per lb.; No. 2 chucks, 8c. per lb.;	
No. 3 chucks, 7c. per lb.; No. 1 rounds, 11c. per lb.;	
No. 2 rounds, 10c. per lb.; No. 3 rounds, 9½c. per lb.	

DRESSED CALVES.

Veals, city dressed, prime, per lb.	12½@15
Veals, good to choice, per lb.	11½@14
Western calves, choice	12 @ 13½
Western calves, fair to good	10 @ 13
Western calves, common	9 @ 11

DRESSED HOGS.

Hogs, heavy	@11½
Hogs, 180 lbs.	@11½
Hogs, 100 lbs.	@11½
Hogs, 140 lbs.	@11½
Pigs	@11½

DRESSED SHEEP AND LAMBS.

Spring lambs, choice, per lb.	11 @ 13½
Spring lambs, good	10½@12½
Sheep, choice	8½@9½
Sheep, medium to good	8 @ 9
Sheep, culls	7 @ 8

PROVISIONS.

(Jobbing Trade.)

Smoked hams, 10 lbs., avg.	13 @ 13½
Smoked hams, 12 to 14 lbs.	13 @ 13½
Smoked hams, heavy, 14 to 16 lbs. avg.	13½@14
Smoked picnic, light	@10½
Smoked picnic, heavy	@10½
Smoked shoulders	@10½
Smoked bacon, boneless	17 @ 18
Smoked bacon (rib in)	@16
Dried beef sets	@17½
Smoked beef tongue, per lb.	15 @ 17
Pickled bellies, heavy	@15

FRESH PORK CUTS.

Fresh pork loins, city	16 @ 16½
Fresh pork loins, Western	15½@16
Shoulders, city	@12
Shoulders, Western	@11½
Butts, regular	13 @ 13½
Butts, boneless	@14
Fresh hams, city	@13½
Fresh hams, Western	@13

BONES, HOOFS AND HORNS.

Round shin bones, avg. 50@65 lbs. cut.	@70.00
Flat shin bones, avg. 40@50 lbs. cut, per	
100 bones, per 2,000 lbs.	@50.00
Horns, black, per ton	@29.00
Thigh bones, avg. 90@95 lbs. cut, per 100	
bones, per 2,000 lbs.	@90.00
Horns, 7½ oz. and over, steers, first	
quality, per ton	@240.00

BUTCHERS' SUNDRIES.

Fresh steer tongues	70 @ 90c. a piece
Fresh cow tongues	50 @ 80c. a piece
Calves' heads, scalded	30 @ 40c. a piece
Sweetbreads, veal	25 @ 75c. a pair
Sweetbreads, beef	18 @ 25c. a pound
Calves' livers	25 @ 50c. a piece
Beef kidneys	7 @ 12c. a piece
Mutton kidneys	1½ @ 3c. a piece
Livers, beef	5 @ 6c. a pound
Oxtails	0 @ 7c. a piece
Hearts, beef	0 @ 12c. a piece
Rolls, beef	10 @ 12c. a pound
Tenderloin beef, Western	15 @ 25c. a pound
Lambs' fries	6 @ 10c. a pair

BUTCHERS' FAT.

Ordinary shop fat	@2½
Suet, fresh and heavy	@4½
Shop bones, per cwt.	@25

SAUSAGE CASINGS.

Sheep, imp., wide, per bundle	@90
Sheep, imp., wide, per keg, 50 bundles	@45
Sheep, imp., medium, per bundle	@70
Sheep, imp., per bundle	@44
Sheep, imp., Russian Rings	@—
Sheep, domestic, wide, per bundle	@70
Sheep, domestic, medium, per bundle	@50
Sheep, domestic, narrow med., per bundle	@25
Hog, American, wide, free of salt, tea. or	
bbis., per lb., f. o. b. New York	@58
Hog, extra narrow selected, per lb.	@60
Hog, in kegs, 1 cent over bbis. or tea.	@—
Beef, rounds, per set, f. o. b. Chicago	@17
Export rounds, per set, f. o. b. New York	@21½
Beef rounds, per lb.	@8
Beef, bungs, piece, f. o. b. New York	@11½
Beef, bungs, per lb.	@8
Beef, middles, per set, f. o. b. New York	@75
Beef, middles, per set, f. o. b. Chicago	@73
Beef, middles, per lb.	@6½
Beef, weasands, per 1,000, No. 1s.	@5½
Beef, weasands, per 1,000, No. 2s.	2½@3

SPICES.

	Whole.	Ground.
Pepper, Sling., white	11½	13½
Pepper, Sling., black	7½	9½
Pepper, Penang, white	11	13
Pepper, red Zanzibar	13	16
Pepper, shot	9	—
Allspice	8	8½
Coriander	4	4
Cloves	12½	15½
Mace	48	53

SALTPETRE.

Crude	4½@4½
Refined—Granulated	5 @ 5½
Crystals	5½@6½
Powdered	5½@5½

GREEN CALFSKINS.

No. 1 skins	@.24
No. 2 skins	@.22
No. 3 or branded	@.18
No. 1 B. M. skins	@.22
No. 2 B. M. skins	@.20
No. 1, 12½-14	@2.00
No. 2, 12½-14	@2.35
No. 1 B. M., 12½-14	@2.35
No. 2 B. M., 12½-14	@2.10
No. 1 kips, 14-18	@2.85
No. 2 kips, 14-18	@2.60
No. 1 B. M. kips	@2.60
No. 2 B. M. kips	@2.35
No. 1, heavy kips, 18 and over	@3.60
No. 2, heavy kips, 18 and over	@3.35

Branded kips	@2.15
Branded skins	@.17
Heavy branded kips	@2.35
Ticky skins	@.17
Ticky kips	@2.06
Heavy ticky kips	@2.25
No. 3 skins	@.13

DRESSED POULTRY.

FRESH KILLED, ICED.

Fowls—	
Dry-pkd., Western, selected fancy, bbls.	17½@18
Dry-pkd., boxed	18 @ 18½
Other Poultry—	
Old Cocks, dry-pkd., scalded, per lb.	@12½
Squabs, prime, white, 10 lbs. to doz.	
per doz.	\$3.50@3.75
Squabs, prime, white, 7 lbs. to doz.	
per doz.	2.37@2.50
Squabs, poor, dark, per doz.	1.00@1.50

FROZEN.

Chickens, Broilers—	
Milk-fed, fancy	@20
Corn-fed, No. 1	16 @ 17
Chickens, Roasting—	
Milk-fed, fancy	@23
Corn-fed, soft meat, fancy	19 @ 20
Corn-fed, average, No. 1	15 @ 16

LIVE POULTRY.

Spring chickens, per lb.	@18
Fowls, per lb.	@17½
Old and young roosters	@11
Turkeys	@15
Ducks, per lb.	@15
Geese, Western	@11
Guinea Fowls, per pair	@50
Pigeons, per pair	@25

BUTTER.

Creamery, Specials	30 @ 30½
Creamery, Extras	@29½
Process, Specials	@26
Process, Extras	@25

EGGS.

Fresh Gathered Extras	27 @ 28
Fresh Gathered Extra Firsts	24 @ 26
Fresh Gathered Firsts	22 @ 23

FERTILIZER MARKETS.

BASIS, NEW YORK DELIVERY.

Bone meal, steamed, per ton	@23.00
Bone meal, raw, per ton	25.00 @ 25.50
Hoof meal, per unit, N. Y.	@2.50
Dried blood, West, high grade, fine,	
c. a. f. N. Y.	@2.77½
Nitrate of soda—spot	@2.15
Bone black, discard, sugar house del.	
New York	16.00 @ 17.00
Dried blood, N. Y., 12@13 per cent.	2.80
Tankage, 9 and 20 p. c., f. o. b.	
Chicago	2.15 and 10c.
Tankage, 6 and 35 p. c., f. o. b.	
Chicago	@19.00
Garbage tankage, f. o. b. New York	8.00 @ 9.00
Fish scrap, dried, 11 p. c. ammonia	
and 15 p. c., bone phosphate, del-	
ivered, New York	2.75 and 10c.
Wet, acidulated, 6 p. c. ammonia per	
ton, delivered New York	@2.35
Sulphate ammonia gas, for shipment,	
per 100 lbs.	@2.60
Sulphate ammonia gas, per 100 lbs.,	
spot	@2.80
Sulphate ammonia bone, per 100 lbs.	@2.60
So. Carolina phosphate rock, ground,	
per 2,000 lbs., f. o. b. Charleston	6.50 @ 7.75
So. Carolina phosphate rock, undried,	
f. o. b. Ashley River, per 2,240 lbs.	3.50 @ 3.75
The same, dried	3.75 @ 4.00

POTASHES, ACCORDING TO QUANTITY.

Kainit, shipment, per 2,240 lbs.	8.50 @ 9.50
Kainit, ex-store, in bulk	9.00 @ 10.65
Kieserit, future shipment	7.00 @ 7.25
Muriate potash, 80 p. c., ex-store	1.85 @ 2.05
Muriate potash, 80 p. c., future ship-	
ment	1.90 @ 2.00
Double manure salt (46@49 p. c.,	
less than 2½ p. c. chloride)	1.16½@1.30
to arrive per lb. basis 43 p. c.	2.15½@2.37
Sulphate potash, to arrive (basis 90	
p. c.)	2.15½@2.37
S. Carolina phosphate rock, ground,	
per 2,000 lbs., f. o. b. Charleston	6.50 @ 7.75
Sylvinit, 24 to 35 p. c., per unit,	
S. P.	30 @ 40

